



Major Awards (pages 2, 4, 5)



NEWS 2015

## Octagon, the Reward

As this edition of the Newsletter comes to your hands, we enter our 40th year of growing wine at this estate. Over that time, we have noticed an irreversible shift in the rhythm of our endeavors, from the thrilling experience of fearlessness, to the dawning of high confidence. In the last decade, we have not been alone in this appreciation of our task. Of the many benchmarks of that change, from revealing the luminous longevity of Virginia Cabernet Franc, to nailing a perfect landing at dessert with our Passito, the world of wine has told us what really deprives us of suspense.

It is Octagon.

The wine loving population, who's acquired visceral confidence in a wine we all see as a reward, has watched the unknown wine from the unknown vineyard takes its certain place among the treasures of our craft, worldwide. We cannot expect the future to repeat this unforgettable reversal of expectations.

Or can we? Now, with so much expected of our estate, we find that our challenges haven't yielded in their weight. They've added to our daring. Octagon, we sense, is not our final word. What a way, though, to begin.

Our Goodlow Mountain Vineyard, source of many of our best grape lots.



# A message from our founder

*To our friends of Barboursville ~*

*As the media in Italy and America reported last June, the Italian government bestowed upon Luca Paschina the **Order of Merit of the Italian Republic**, with the rank of **Commendatore** for distinction he brings to the Italian culture and industry of wine, with his success at Barboursville. This is the distinction conferred upon Enzo Ferrari and Luciano Pavarotti. Also last year, Vineyard & Winery Management named him to their twenty most admired winemakers in North America.*

*As the founder of this vineyard and as the person ultimately responsible for its development over the last 40 years, I also grow wine in every important wine region of my country, Italy, and export to every wine loving market in the world. Through more than 50 vintages in my own career, I can't recall seeing the Republic of Italy confer this honor upon any winemaker outside our borders.*

*Nothing of this kind would have been possible without his discovery of Octagon, which brought distinction not just to Virginia as a wine region, and to Italian culture and industry, but to wine itself. A very large number of fine wines are produced in this world every year, but extraordinarily few stand out so consistently as the benchmark of their region, as to respond to the hopes of wine loving people, everywhere.*



Luca Paschina (left) freshly inducted as Commendatore is presenting a bottle of Octagon 2012 to the Italian Ambassador Claudio Bisogniero (center) and our founder Gianni Zonin (right)



# What is *Octagon*?

Ever since its introduction at our 20th anniversary in 1996, it has always been true that it is harder for a grape to get into Octagon, than any other wine in Virginia. This wine is produced only in vintages assuring a distinguished expression of our estate at its best. And then, in those excellent vintages, the process of selection represents an extended trial, where the justification of the choice rests entirely on the grape's contributing to a blended wine which must exceed the sum of its parts. Every vintage is its own investigation of what will solve that driving mystery.

Currently, our Octagon candidates are grown in 2 distinguishable sites of Merlot, 4 of Cabernet Sauvignon, 2 of Petit Verdot, and 6 of Cabernet Franc, a dynamic mosaic of shifting growing conditions, fluctuating with each season. These permutations extinguish all assumptions.

A superb barrel of Cabernet Franc may simply be destined to become the most honored Cabernet Franc in Virginia. And the same is true of our Reserve bottlings of Cabernet Sauvignon, Petit Verdot, and Merlot, merely to name Octagon's customary *cépage*. But then, not even excelling in custom is the surest path into Octagon, whose role is not to be our finest possible "Bordeaux blend," but to be our finest possible red wine — the most pleasingly multi-faceted, graciously textured, structurally vigorous, sublimely evolving and lengthily admirable gift of our time and place.

Only in this way, by imitating and assuming nothing, can we properly claim Octagon as our instrument for discovering the finest viticultural testament of which the region is capable. Its appellation is Virginia, its origin is this estate, and all its elements are grown to be superlative in their Reserve bottlings. Octagon, therefore, will always be original and transformative, throughout its long cellar life.



# Winegrower of the Year brings in

2014's growing season followed the pattern of one of our most fondly remembered precedents, 2007. The wines will simply be beautiful, as if every grape anticipated that our viticulturist, **Fernando Franco**, would be named by the **Virginia Vineyard Association** as **Winegrower of the Year**. His 17th harvest here, his 32nd in Virginia, has given us one of our best.



Luca with viticulturist Fernando Franco, preparing our Santa vineyard on Goodlow Mountain, 2006, site for growing Merlot for Octagon.

For scintillating aromatics and liveliness in our whites, and excellent fundamentals for aging in our Reserve reds, 2014 mirrors that outstanding vintage and we are excited to be endowed with such riches for expression in varietal bottling as well as in distinctive blending. Friends can virtually preview the character of this vintage in Cabernet Franc Reserve 2007, in particular, now showing elegant evolution in tastings in the winery's Library 1821. Taken off the market for the last five years expressly to develop their potential, the 2007 Reserve reds refute any presumption of only early drinking for fine Virginia wines.

A single, light frost at the outset of the season inflicted minor losses in the early budding Nebbiolo and Chardonnay, but thereafter a pattern stabilized as one of mildness with moderate rain, and daytime temperatures almost never approaching our hotter years. In the crucial later 6 weeks of the growing season, from early September to mid-October, we enjoyed a period of consistent high pressure, with clear blue sky, never excessive heat, always with cooler evenings. Any enthusiast of his own vegetable garden will recognize these ripening conditions as ideal.



# a great harvest

The whites were harvested in ideal dry conditions, with Sauvignon Blanc arriving in early September, setting a pattern at 13.4 potential alcohol and gorgeous acidic balance. The whites bear a refreshing profile, their higher than average acidity a gift of the cooler season, in turn yielding extravagantly fragrant aromatics of citrus, stone fruit, and apple mingling with subdued, familiar notes of tropical fruit, the stamp of a warmer season.

All vineyard lots then delivered our reds like clockwork, from Merlot to Cabernet Franc through Nebbiolo, with only Cabernet Sauvignon having to come in one week earlier than ideal, in the face of pending rain. But by early October it was certain that this would be an Octagon vintage, with the season presenting outstanding Merlot, Cabernet Franc, and Petit Verdot.

A growing season this fine is also an ideal time to evaluate all our vines, our techniques, and the wines we shape with our fruit. Promising prospects for enhancements in blending draw us on, and always deepen our trust in this estate.



Harvesting in 2014 was an almost stately progress, as each varietal ripened on its expected timetable.

## RECENT AWARDS

### Octagon 2012

GOLD MEDAL Virginia Governor's Cup Competition, 2015  
GOLD MEDAL Sommeliers Challenge, California, 2014  
GOLD MEDAL Beverage Testing Institute 2014

### Octagon 2010

91 POINTS Wine Spectator  
91 POINTS Wine Enthusiast  
GOLD MEDAL Atlantic Seaboard 2014  
GOLD MEDAL Beverage Testing Institute 2014  
GOLD MEDAL San Diego 2014  
GOLD MEDAL Winemaker Challenge California 2014  
GOLD MEDAL Monticello Cup Competition 2013  
GOLD MEDAL San Francisco International 2013  
GOLD MEDAL Virginia Governor's Cup Competition 2014  
GOLD MEDAL Beverage Testing Institute

### Cabernet Sauvignon Reserve 2010

91 Points, Top Class, London Tasting Institute of Masters of Wine 2014 (Highest ranking Cabernet Sauvignon outside of California, 13th overall).

### Cabernet Franc Reserve 2006

GOLD MEDAL Beverage Testing Institute 2014

### Cabernet Franc Reserve 2007

GOLD MEDAL Beverage Testing Institute 2014

### Cabernet Franc Reserve 2012

PLATINUM MEDAL Critics Challenge California 94 Points 2014

### Petit Verdot Reserve 2012

GOLD MEDAL Beverage Testing Institute 2015

### Vermentino Reserve 2013

GOLD MEDAL Atlantic Seaboard Competition 2014  
GOLD MEDAL Critics Challenge, California 2014  
GOLD MEDAL San Francisco International 2014

### Viognier Reserve 2013

GOLD MEDAL Atlantic Seaboard 2014  
GOLD MEDAL Riverside International 2014 Beverage  
GOLD MEDAL Testing Institute 2014

### Paxxito 2010

PLATINUM MEDAL Sommeliers Challenge 2014  
GOLD MEDAL San Diego International 2015

# Library 1821

Opening our historic wine cellars to the public, for select tastings under the best contemplative conditions, was certainly a leading highlight of 2014 and makes possible the very best-informed relationship of even our newest friends, with the finest vintages of our past. In designating the new tasting setting, Library 1821, we honor two inspirations which share that date of origin — the establishing, in the Veneto, of our owner-founder’s 7-generation winemaking enterprise, and the first year of James Barbour’s residence in the new mansion, designed for him by Thomas Jefferson and constructed in the years 1814-1821.



Library 1821 is a repository for selected documents from our history, such as the letter by President John Quincy Adams appointing James Barbour to his cabinet as Secretary of War, original household china donated by descendants of the Barbour family, and commendations for our wines.



Library 1821 straightforwardly celebrates these extraordinary legacies as setting the highest standards for ourselves in creating an estate of wine with one foot planted in the Old World traditions of vigilance, patience, and foresight in crafting fine wine, and the other in New World excitement, determination, and open-mindedness in that pursuit. At the center, of course, is Octagon, but also Cabernet Franc, Cabernet Sauvignon, Nebbiolo and our Passito wine, proving to all who will come to taste, that they are bred for the most handsome cellar evolution. Recurring submittals of Library wines to international competitive tastings, is an ongoing practice, with results that speak for themselves.

House-baked breads, house-cured charcuterie and fine local cheeses are worthwhile optional accompaniments to tastings at Library 1821.

# Inspiring elegance



Our founder, Gianni Zonin, remembers being encouraged 40 years ago to restore the landmark residence designed by Thomas Jefferson at this estate for Governor James Barbour, destroyed by fire at Christmas in 1884. He resisted, with the same respect for tradition with which he beautified the equally noble but habitable residence at his Castello d’Albola wine estate in Tuscany. In both cases, the edifice held meaning for the living in the condition in which it was found. His extensive, discreet preservations of the Barboursville Ruins, through the years, have kept it intact as the most articulate profile we have, of Jefferson’s genius for elegance. Begun in 1814 and completed in 1821, the exposed shell of this residence has gathered the recognition of our world. As the structure stands now in our landscape, the powerful inspiration that the central Octagon was to Jefferson, is revealed for all to witness.



In April, 2015, a new Virginia historic marker is to be laid at the gateway of this estate, from the perspective shown here, reacquainting our people with the legacy of James Barbour – wartime Governor, peacetime Senator, Ambassador, Cabinet Secretary, farmer. The house through which his name persists is emblazoned on every bottle of our wine, ever produced. We are grateful that it carries our work, our historic adventure in farming, to many. Jefferson’s vision sets a standard nothing can retire.



# Sharing our estate of wine in the fullest sense

15 years of collaboration among winegrowing, horticultural, pasturing and culinary professionals at Barboursville Vineyards have woven an almost musical fellowship, devoted wholly to sharing our estate of wine in the fullest sense, at our table. These relationships are at the core of this restaurant’s spirited excellence. Just as



Chef Spencer Crawford

winegrower Fernando Franco and horticulturist Robert Sacilotto are attuned to the cultivation of flavors at the level where ingredients are grown, so too do they share with Sommelier Alessandro Medici the vision Chef Spencer Crawford will bring to bear in composing and blending those flavors as eloquently for the plate, as winemakers Daniele Tessaro and Luca must for the glass. The experience, therefore, becomes distinctly exciting and revealing, as every course’s pairing of food and wine has been conceived since the birth of each ingredient.

Sommelier Professionista Alessandro Medici



## Palladio Restaurant

(540) 832-7848

[www.bbvwine.com](http://www.bbvwine.com)

### Lunch

Wednesday through Sunday

12:00-2:30 pm

### Dinner

Friday and Saturday

6:30-9:00 pm

Reservation required for Dinner  
Recommended for Lunch





Palladio is our estate dining room, casual at lunch and more elegant at dinner, where friendships are refreshed in sharing all that we produce. Except for our larger feasts and parties, which are held in our winery arcades, Palladio affords the favorite setting for our happiest celebrations.

A truly classic first course is creatively reborn to exemplify our style, with house-cured speck, house-made 12-year balsamic, estate-grown fig and local micro-greens, matched with rich Italian Gorgonzola.



Andrea Palladio's Villa Barbaro at Maser, Treviso, completed ca 1567. Jefferson's adaptation of this inspiration for Governor Barbour's mansion speaks for itself: a villa of symmetrical wings set in a large agricultural park, with the central block projecting forward (at Barboursville, the Octagon), beneath a portico of a Romanesque temple supported by 4 Ionic columns. This embrace of Classical proportion is, simply, fundamental to Barboursville's winemaking and culinary values.



# Homegrown, a natural approach on this



Chef Spencer and Horticulturist Robert (holding some spring lettuces) meet continuously, to plan each season’s flow of vegetables, herbs, and edible flowers, in a calendar structured by vitality and balance in flavors, textures, visual qualities, and freshness, to illuminate and distinguish every presentation at Palladio.

Chef Spencer and Sommelier Alessandro are in continuous rapport with Winemaker Daniele to anticipate and shape seasonal dishes designed to reveal each new release of vintages from the winery.



Chef Spencer travels in January to Sicily, Piemonte, and Veneto, investigating produce, meat and seafood markets for characteristic flavors, as much as staging in leading restaurants to bring them creatively to life in regional traditions. In Palladio’s approach, as in the winery’s, no technique is greater or more vital than the inherent splendor it seeks to unlock. Here he is with Chef Giuseppe Bonsignore from “L’oste e il sacrestano” in Licata, Sicily discussing the appropriate texture and thickness of a sheet of pasta.



A Timetable of Notable Arrivals from Our Garden

This list represents less than half of the rarities from our garden’s annual cycle of select-sourced, hand-raised specimen vegetables and flowers. Many are for sale in our Tasting Room, as seeds with cultivation instructions.



EARLY SPRING	SPRING/SUMMER
salanova	agretti
red vein sorrel	sugar snap peas
snap greens	fine leaf chives
LATE SUMMER/FALL	LATE FALL/WINTER
marvel of Venice bean	winter squash
malabar spinach	beauty heart radish
Mexican sour gherkin	

Our gardener’s malabar spinach is one of the bright lights of our later Summer menus, for their brilliant edible blossoms as well as distinctive spinach flavors and texture.



The art of pasta creation at Palladio is as passionate in its demand for fine ingredients as in its respect for tradition - the finest fresh duck eggs from nearby Spring Gate Farm, and a lot of them.

This beautiful *zucca tonda padana*, a winter squash provide the filling for our famous *tortelli di zucca* a classic recipe of Mantova in the Lombardy region.





# This enchanted corner



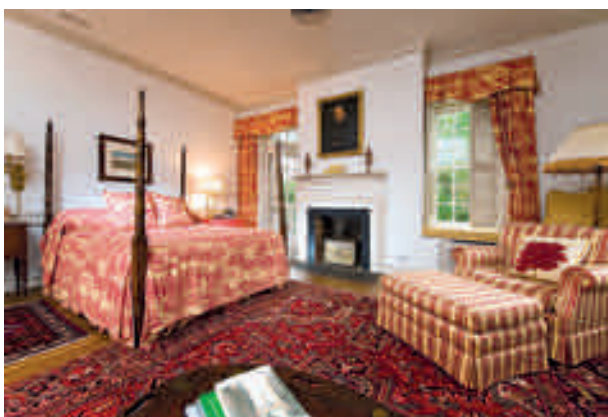
Our estate of wine reveals its many interwoven layers best to the overnight guest, enjoying accommodations expressing centuries of agricultural tradition and leadership. The enveloping serenity of time savored here, on which all our guests remark, is sustained entirely artlessly, by the natural rhythms of agriculture. Such is the quietly unfurling scene, surrounding these historic dwellings with grazing, winegrowing, and the cultivation of vegetables, herbs and flowers - our pastoral way of life. Placing this wine estate as much in the European as in the American tradition, the distinguished historic mansion casts inspiration upon the present, and secures its timeless values.



The private garden of the Octagon Suite at The 1804 Inn, like that of the Malvaxia Suite next door to it, is a design collaboration between Mrs Silvana Zonin and estate horticulturist Robert Sacilotto. Both suites enjoy expansive balconies on their opposite

side, overlooking the main lawn and gardens of The Inn, the lake, bucolic woodlands, pastures and vineyards, in the most comprehensive scan available of the diversity of this estate.

**The Octagon Suite at The 1804 Inn** encompasses the master bedroom, bath and sitting room of the estate's primary residence, since fire in 1884 destroyed the landmark mansion designed by Thomas Jefferson for Governor Barbour. Layers of interior details, of long family possession and enjoyment of these very rooms, portray the literary, artistic, decorative and sociable tastes of a cultivated, generous proprietorship.



[www.bbvwine.com](http://www.bbvwine.com)

[the1804inn@barboursvillewine.com](mailto:the1804inn@barboursvillewine.com)

Open daily, for reservation call (540) 832-5384

Mature boxwoods border the historic central residential section of the estate, with an 18th Century servants' quarters upper left, now the Vineyard Cottage, and the historic landmark Ruins, lower right, framing what is now The 1804 Inn, a 19th-Century merger of two Georgian residences, which became the owners' residence after the destructive Christmas fire of 1884.



**The Vineyard Cottage** dates from the 18th Century and is the longest-serving residential structure at the estate. Handsomely renovated into two adjacent suites some 15 years ago, its original materials - stone floors, beamed ceilings, and dense brick walls - lend great character to accommodations which are, nevertheless, rustically opulent and highly contemporary in every comfort.



#### **The Blue Run Cottage.**

In recent years the winemaker's vineyard residence, an early 19th Century physician's house and dispensary, has been renovated into three suites. A cottage deeply immersed in one of the earliest winegrowing areas of the estate, its suites are the most spacious of the cottage accommodations and are ideal to be reserved as a block for important family celebrations as well as extended vacation visits.



#### **The Sangiovese Cottage**

dates from the estate's mid-20th Century period as a sheep farm, and served as a farm office. Framed by mature fruit trees and renovated in the late 1990's as a schoolhouse for children of the estate, and then to accommodate guests of the owners, this cottage was opened to the public some ten years ago and is the best outfitted for stays of a week or longer.





# Calendar of events 2015

Every year we host a collection of special feasts, with some drawing talented chefs joining our staff to create outstanding dishes to be paired with our leading wines, including some rare vintages.



## **April 5, 1:00 pm Easter Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.  
\$75 per person. Reservation required. 540-832-7848

## **April 11 and 12, 11-4:00 pm Spring Vertical Tasting**

Welcome to this rare opportunity to sample valuable older vintages in our Library 1821 along with the traditional tasting of 2014 Octagon from barrel. Award-winning artisanal cheeses from Caromont Farm and fresh breads from Palladio Restaurant will refresh the palate.

\$35 per person, no reservation required.



## **April 25, 7:00 pm An Evening with Morels**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford and his friend Chef Sam McGann from the Blue Point in Duck, NC in cooperation with wild mushroom expert Dr. Jeff Long.  
\$135 per person, all inclusive. Reservation required. 540-832-7848

## **May 10, 1:00 pm Mother's Day Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.  
\$75 per person exclusive of wine, tax and services.  
Reservation required. 540-832-7848



## **June 7, 1:00 pm Vermentino Reserve Celebration**

Guest Chef Dylan Fultineer of Rappahannock Restaurant, Richmond joins Chef Spencer Crawford in a four course feast paired with Barboursville wines including the 2014 Vermentino Reserve.  
\$105 per person, all inclusive. Reservation required. 540-832-7848

### **Chef Dylan Fultineer of Rappahannock**

*Originally from York, PA, Fultineer developed his lifelong interest in food from watching his Pennsylvania Dutch relatives cure meats and make sauerkraut. He apprenticed under James Beard Award-winning Chef Paul Kahan at Blackbird in Chicago from 1999 to 2006, then moved to Los Angeles to run the kitchen at The Hungry Cat by another James Beard Award winner, Chef Susanne Goin.*

*He then opened Rappahannock in December 2012, Fultineer has helped put Richmond on the map as a burgeoning culinary city and continues to earn recognition for his inventive seafood menus. In 2014 he was named one of the "Zagat Top 10 southern chefs to watch" as well as Rappahannock honored as one of the 12 "Best New Restaurants" in the country by Esquire.*



## **August 16, 1:00 pm Petit Verdot Reserve Celebration**

Chef Nicholas Stefanelli of Masseria Restaurant, D.C. joins our Chef Spencer Crawford in a four course feast paired with Barboursville wines, to release the 2013 Petit Verdot Reserve. \$105 per person, all inclusive. Reservation required. 540-832-7848

### **Nicholas Stefanelli Chef of Masseria DC.**

*Nicholas Stefanelli, of Greek and Italian heritage, set his early sights on becoming a fashion designer, instead he fell in love with the foods of Italy while traveling there. He has worked with great Chefs such as Roberto Donna at Laboratorio del Galileo, Fabio Trabocchi at Maestro and Fiamma in New York, interned with Thomas Keller and since 2009 he has been Chef at Bibiana. In spring of 2015 his own Restaurant Masseria opened in DC. Congratulation and welcome!*



**September 19, 1:00 pm**

**25th Annual Italian Harvest Feast!**

Enjoy a traditional five course feast paired with Barboursville wines, prepared by Guest Chefs Cesare Lanfranconi of LIA's, D.C. and Chef Shannon Overmiller.  
\$105 per person, all inclusive. Reservation required. 540-832-7848



**October 24 and 25, 11-4:00 pm Autumn Vertical Tasting**

Welcome to this rare opportunity to sample valuable older vintages in our Library 1821 Award-winning artisanal cheeses from Caromont Farm and fresh breads from Palladio Restaurant will refresh the palate.  
\$35 per person, no reservation required.



**November 7, 7:00 pm & November 8, 1:00 pm Annual Truffle Feast**

Enjoy a five course truffle feast on Saturday evening or Sunday afternoon, prepared by Chef Spencer Crawford in cooperation with expert Dr. Jeff Long and his truffle dog Este.  
\$165 per person, all inclusive. Reservation required. 540-832-7848

**November 26, 1:00 pm Thanksgiving Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.  
\$75 per person exclusive of wine, tax and services. Reservation required. 540-832-7848

**December 12, 7:00 pm "The Octagon"**

Enjoy a spectacular feast overlooking the vineyard presenting an intimate annual perspective on the most honored wine in Virginia. Four courses prepared by Chef Spencer Crawford paired with a rare flight of four distinct vintages of Octagon preceded by Barboursville Brut and appetizers in our Library 1821.  
\$155 per person, all inclusive. Reservation required. 540-832-7848



**December 20, 1:00 pm Christmas Lunch Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.  
\$75 per person exclusive of wine, tax and services.  
Reservation required. 540-832-7848

**December 31, 7:30 pm New Year's Eve Dinner and Celebration**

Enjoy a five course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.  
\$160 per person, all inclusive. Black-tie optional.  
Reservation required. 540-832-7848.



**www.bbvwine.com General Information (540) 832-3824**

**For Weddings, Banquets and Private Parties - A Very Private Barboursville - (540) 832-7848**

**DIRECTIONS:**

From the intersection of Routes 29 & 33, take 33 east for 6 miles. Turn right onto Route 20 south. Make the first left onto Route 678. Stay on Route 678 for about 1/2 mile. Take a right onto Route 777. Turn into the first driveway on the right.

(Note: Follow the signs & grape clusters for Barboursville Ruins & Vineyards)

**WINERY AND VISITORS CENTER (540) 832-3824**

Monday through Saturday 10:00am-5:00pm  
Sunday 11:00am-5:00pm  
Closed Thanksgiving, Christmas, and January 1st

**PALLADIO RESTAURANT (540) 832-7848**

Lunch~Wednesday through Sunday 12:00-2:30pm  
Dinner~Friday and Saturday 6:30-9:00pm  
Reservation required for dinner

**THE 1804 INN & THE VINEYARD COTTAGE**

(540) 832-5384

To find us: 17655 Winery Rd,  
Barboursville, VA 22923  
38.1620248 N - 78.274749 W

**Barboursville Vineyards**  
**P.O. Box 136**  
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