



# BARBOURSVILLE *Vineyards*

Octagon: a wine competition of vineyard parcels - see pages 6-7

## NEWS 2017

### Octagon shares its secrets

When delight in winning the Monticello Cup for Petit Verdot Reserve 2010 circulated with a generous toast on that evening last April, one of our winemakers turned to another and reflected, "You know, we really owe this prize to Octagon." We dedicate this annual Newsletter to a reality which is now perfectly obvious. The intense enthusiasm of our pursuit of Octagon has revealed facets of our whole estate of wine, which inevitably reflect this commitment. The superb character of our Petit Verdot, whether or not from that especially distinguished vintage, is only one illustration of the light Octagon has cast on this estate. This truth was also in our minds in celebrations last October, on our 40th anniversary as a vineyard and Octagon's 25th as our standard, which inspired winemaker Luca Paschina to craft a special edition of Octagon from

the 2014 vintage, in 1976 numbered bottles. Some are available for purchase in our tasting rooms, but most are reserved for extended aging in a new underground aging cellar we will be developing in 2017 - not just for Octagon, but because of

Octagon - which has led us to a caliber of wines, white and red, deserving aging for up to 20 years in bottle.

The exhibit in our Octagon aging cellar has credited Thomas Jefferson for his brilliant architectural use of the octagon, for letting illumination into the residence here for Governor Barbour, and at Poplar Forest for himself.

Our experience with

Octagon shows it as equally ideal for casting illumination, too, upon a reality which is the estate of wine, itself. This estate is defined less by its brilliant facets than by what illuminates them from within, the sustaining inspiration of fine wine.



# 40th Vintage - Small yield, highest

For our 40th anniversary harvest, we naturally wished for a vintage worthy of celebrating in bottle for many years. We are glad to report that our grapes from 2016 met or exceeded these hopes, but as the growing season commenced, this suddenly looked to be impossible. As you may have heard, total yields were sharply diminished by April frosts and heavy rains through June. Yet we still undertook our customary manual crop reductions, to produce the highest quality fruit. What we kept on the vine was then rewarded by weather of ideal fruit development in the final two months of the season.



September 27th 2016

The sun has just risen over the Goodlow Mountain, the sky is clear and the air is tense. There is a lot of anticipation all around, we will soon be picking one of our most revered vineyard blocks.

Early August brought lavish sunlight, heat, and dry conditions, which continued deep into September, without a further drop of rain. Our whites showed beautiful aromatics and refreshing acidity, and those we recommend for cellar aging - especially Viognier Reserve - will be released only in part, next year, with an allocation held for further aging in bottle here. For some newer wines, their stellar results in 2014 and 2015 were matched or exceeded in quality, but still not increased in volume. Friends of our Fiano Reserve, for example, must plan to be timely in acquiring a supply of the 2016 vintage to cellar until the next vintage.

In our red wines, the picture is extraordinary. Nebbiolo was very sadly reduced in volume, but will become a wine of great age worthiness. This vintage will be only partially released at first, with the balance reserved for bottle aging here. Our 20 years of producing a Nebbiolo which is critically regarded as among the best in the world outside of Italy, allows us to identify 2016 as one of the most valuable vintages we have produced.

At the same time, our last-to-be harvested parcels of Cabernet Sauvignon, had to be picked a few days before optimum in early October, in view of pending rain.

For Octagon 2016, we are highly enthusiastic. Certain parcels of Merlot, Cabernet Franc and Petit Verdot arrived with such promise, that again the final blending will prove a challenging test between excellent alternatives. When a growing season delivers us this problem, we could not ask for more.



It is late September and the juice has just started fermentation, although it is already very fragrant and revealing great promise.

WINE AWARDS AND NOTABLE RATINGS OF 2016

**Vermentino Reserve 2014**

- GOLD MEDAL, Best in Class, Chairman’s Award  
Dan Berger International CA
- GOLD MEDAL and Governor’s Case Virginia Governor’s Cup
- GOLD MEDAL, Best in Varietal Winemaker Challenge CA
- DOUBLE GOLD MEDAL San Francisco International

**Vermentino Reserve 2015**

- GOLD MEDAL , 91 points, Winemakers Challenge CA

**Fiano Reserve 2015**

- GOLD MEDAL VA State Fair

**Sauvignon Blanc Reserve 2014**

- GOLD MEDAL and Best in Show White VA State Fair
- GOLD MEDAL Dan Berger International CA
- GOLD MEDAL, 92 points, Best VA White-Beverage Testing Institute

**Viognier Reserve 2015**

- GOLD MEDAL Sommeliers International CA

**Paxxito 2010**

- GOLD MEDAL, 92 points Critics Challenge CA
- GOLD MEDAL San Diego International
- GOLD MEDAL, Best in Show Dessert Hilton Head Wine Competition

**Paxxito 2013**

- GOLD MEDAL Governor’s Cup

**Cabernet Franc Reserve 2014**

- GOLD MEDAL Governor’s Cup

**Octagon 2013**

- GOLD MEDAL, 92 points Sommeliers Challenge CA
- GOLD MEDAL, Award of Excellence/Best in Region TexSomm
- GOLD MEDAL, 96 points Beverage Testing Institute
- GOLD MEDAL, Atlantic Seaboard Competition
- GOLD MEDAL, *San Francisco Chronicle* Competition
- Wine Spectator Critics Choice Award

**Cabernet Sauvignon Reserve 2013**

- GOLD MEDAL VA State Fair

**Octagon 2014**

- GOLD MEDAL, *San Francisco Chronicle* Competition

**Petit Verdot Reserve 2010**

- Monticello Cup

**Nebbiolo Reserve 2013**

- 12 Best Non-Italian Nebbiolo *Drinks Business*
- 91 POINTS *The Wine Advocate*

**Octagon 2001**

- 91 POINTS *The Wine Advocate*

**Octagon 2005**

- 91 POINTS *The Wine Advocate*

**Octagon 2012**

- 91 POINTS *Wine Spectator*

**Viognier Reserve 2014**

- 91 POINTS *The Wine Advocate*

**Nebbiolo Reserve 2005**

- 90 POINTS *The Wine Advocate*

**Nebbiolo Reserve 2001**

- 90 POINTS *The Wine Advocate*

**Petit Verdot Reserve 2008**

- 90 POINTS *The Wine Advocate*

**Cabernet Franc Reserve 2014**

- 91 POINTS *The Wine Advocate*

**Paxxito 2012**

- 90 POINTS *The Wine Advocate*

# The truth of terroir: The emergence of Petit Verdot

The perfecting of our Petit Verdot took place without any ambition to introduce the varietal in its own bottle. We established this grape in our vineyards in the later 1990s, to furnish a structural element harmonizing with other Bordeaux red varietals in blending. It was groomed especially to join Merlot, Cabernet Franc, and Cabernet Sauvignon in the blend which is Octagon, beginning with Octagon 2001—the vintage served to Queen Elizabeth II, attending the 400th anniversary of Jamestown in 2007.



Clusters of Petit Verdot such as these, dark, fully ripe and wholesome, are a winemaker's delight..

By the 2008 vintage, increasing volume in Petit Verdot allowed its first small production in its own bottle. It is a wine of great clarity but intensely dark color, powerful dark berry aromas, and bold structure. Rightly, it is regarded as a “natural” for the most extended cellar aging; and this inevitably expresses itself in the wines with which it is blended.

Our planting of Petit Verdot has expanded periodically, in the elite elevations of our Goodlow Mountain vineyard parcel. In 2014, we introduced a much-admired second clonal selection of Petit Verdot, higher in yield than our first.

With fewer but larger clusters, these newer vines delivered fruit to us in the broadly excellent 2016 vintage of even higher than expected quality.

The decision to embrace this varietal by blending it with other wines of limited production, explains why this closely guarded secret of Octagon achieved Monticello Cup stature in 2016, winning the same trophy for itself that other varietals blended in Octagon through the years have also won independently. It had to qualify for Octagon first.

# Consistency and longevity in our Reserve Reds

Celebrations of our 40th Anniversary throughout much of 2016, including Spring and Fall Vertical Tasting weekends, special feasts at Palladio Restaurant, and tastings of well-aged flights of Reserve Reds at Library 1821, have widened awareness of the wines' consistency, despite vintage variations, and have portrayed a window for aging these wines much longer than even their enthusiastic critics had originally perceived. Over time, critical tastings of new vintages have also registered this consistency, in an uninterrupted flow of wine competition honors and media comment, such as from *Wine Advocate*, *Decanter*, *Wine Spectator* and *Wine Enthusiast*. For example, 2017's San Francisco Chronicle Competition awarded the Gold Medal to Octagon 2013 and 2014, despite notable differences in their growing season and their blend.

At Library 1821, Reserve Red wines dating back as far as 1998, show the benefit of extended cellaring. Critics no longer limit the wines' drinkability to 10 years.

Time has validated 3 important policies. We identify the ideal sites, including but not limited to soil composition, and clonal selections by diligent research and trial; we focus on fermentation techniques to extract color and tannin, as signals of enduring structure; and we pursue blendings which accept an initial firmness and astringency, instead of instant suppleness. In the next 2 pages, Luca expands on how these techniques apply especially to Octagon.



Visitors to our Library 1821 enjoy access to purchasing and tastings of classic vintages, aged in bottle under ideal conditions, such as Octagon 2004, Nebbiolo Reserve 2002, and Cabernet Franc 1997, exhibiting two decades of vitality and excellence.



20 years of collaboration between winemaker Luca (L) and viticulturist Fernando (Center), and great length of service by associate winemakers Daniele Tessaro (R) and assistant Scott Stubbs, support consistency and longevity in our wines, using barrels crafted to our specification by only one cooper, Gamba of Piemonte.

# Octagon: A wine competition of

After 25 years in pursuit of Octagon, we have established that this is an estate of multiple terroirs, but also of such distinct excellence for growing Merlot that it will be the foundation for every Octagon. Beginning two weeks before their expected harvest date, daily samples from all vineyard parcels which could be expected to contribute to Octagon are evaluated to optimize the timing of their picking. But selecting Octagon's ultimate components - "blending" - is deferred for an entire year of each parcel's evolution in barrel, and is a process of elimination, more than of compilation.

I conduct this work with my associates, winemaker Daniele Tessaro and viticulturist Fernando Franco, through a series of blind tastings over several days, of such objectivity that every Octagon is uniquely one thing: the best Bordeaux blend of that one season, regardless of production volume and regardless equally of previous patterns in blending.



In composing Octagon, small percentage variations, from each parcel, require meticulously accurate measurements at the blending stage, where the final blend might amount to more than a thousand cases.

# vineyard parcels

Nothing enters the ultimate blend which hasn't first been experimentally eliminated, then reconsidered. A cycle of tasting samples from 2 main parcels of Merlot, 3 of Petit Verdot, 6 of Cabernet Franc, and 3 of Cabernet Sauvignon, entirely ruling out any preference for clonal selection, varietal type, and vineyard site, results in our compiling notes from all 3 of us, before any discussion of our findings.

At the young age of these wines, we look for structure and for mouth feel. The more obvious variables - color, aromatics, and flavors apparent in youth - are deemphasized, because they are both constantly acceptable, and yet distractingly seductive. Octagon is a wine we unsentimentally envision for the most extended aging. We know we are composing a wine which will be highly assertive, initially, whose evolution in bottle will suggest expanded food pairings over time.

Thus, the blending of Octagon is not an exercise of logic or custom, but of observation. Only after qualifying the parcels in the initial tasting rounds, are we aware of which parcels have been "elected" by the vineyard in that season, to participate in the final blend. Next, we compose at least 4 and as many as 8 different blends, for further blind tastings. Even then, we will pursue final tastings of that tentative compilation, subtracting one parcel (or portion of it) after another, to verify that its contribution is truly welcome. At that point, Octagon will have revealed what it is.



Luca Paschina, Winemaker



Our 900-acre estate is larger than some famous wine districts (appellations) in France, so the 180 acres we've chosen as individual vineyard parcels represent the finest growing sites of an excellent growing region.

# Sharing our estate of wine in the fullest sense a

Nearly 20 years of collaboration among professionals in wine growing, horticulture, pasturing, foraging, and cuisine have woven a musical fellowship, heard on the palate here as the estate of wine in the fullest sense. Just as viticulturist Fernando



Chef Spencer Crawford.

Sommelier Professionista Alessandro Medici.

Franco and horticulturist Robert Sacilotto are attuned to the cultivation of flavors at the level where they're grown, they share with Sommelier Alessandro Medici the same vision Chef Spencer Crawford will bring to composing them for the plate, as winemakers Daniele and Luca must do for the glass. Their rapport sustains a spirited excellence here.

Is there, then, a "house style"? It has unfurled from experience, not from theory, with every ingredient rescued from complication, by harmony in origin as well as in combination.



## 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  
6:30-9:30 pm

Reservation required for Dinner  
Recommended for Lunch

## “The Octagon”

### Eleventh Annual Octagon Feast

Hors d’oeuvres in the Octagon cellar

Brut 200<sup>th</sup> Anniversary Vintage 2000

24 month Aged Barboursville Prosciutto,  
Swiss Chard Flan and Octagon Cured Shallots

Octagon Eighteenth Edition 2013

Pappardelle with Braised Muscovy Duck,  
Seared Porcini and Black Winter Truffles

Octagon Nineteenth Edition 2014

Sous-Vide Venison Loin  
Crispy Olive Oil Poached Fingerling Potatoes,  
Garlic Roasted Broccolini and Octagon Demi-Glace

Octagon Fifteenth Edition 2010

Octagon Sixteenth Edition 2012

Goat Cheese Panna Cotta  
Octagon Gelée, Octagon-Raspberry Reduction and  
Toasted Governor Barbour Black Walnuts

Paxxito 2010

7:00 pm



## 19 Awards of Excellence will be paired

#### Octagon 2010

GOLD MEDAL VA Governor’s Cup

GOLD MEDAL Monticello Cup

GOLD MEDAL San Francisco International

GOLD MEDAL Winemaker Challenge

BTI, Critics Challenge Gold Medal & Best in Class (96 points)

91 Points *Wine Spectator*

91 Points *Wine Enthusiast*

90 Points *Wine Advocate*

93 Points James Suckling

#### Octagon 2012

91 points *Wine Spectator*

Gold Sommelier Challenge San Diego

90 Points Gold Beverage Testing Institute

#### Octagon 2013

91 Points Beverage Testing Institute Gold Medal

92 Points Critic’s Gold Critics Challenge San Diego

GOLD MEDAL Texas Sommelier International

GOLD MEDAL Atlantic Seaboard

92 Points Sommelier Challenge International

GOLD MEDAL *San Francisco Chronicle* Competition

#### Octagon 2014

GOLD MEDAL *San Francisco Chronicle* Competition

# Homegrown, a natural approach on this c

We're happy to follow last year's report of our kitchen garden's revival of *Apios Americana*, the native American tuber rediscovered by LSU, with our horticulturist Robert Sacilotto's successful development here of a centuries-old culinary classic from our Founder's home region of Italy.

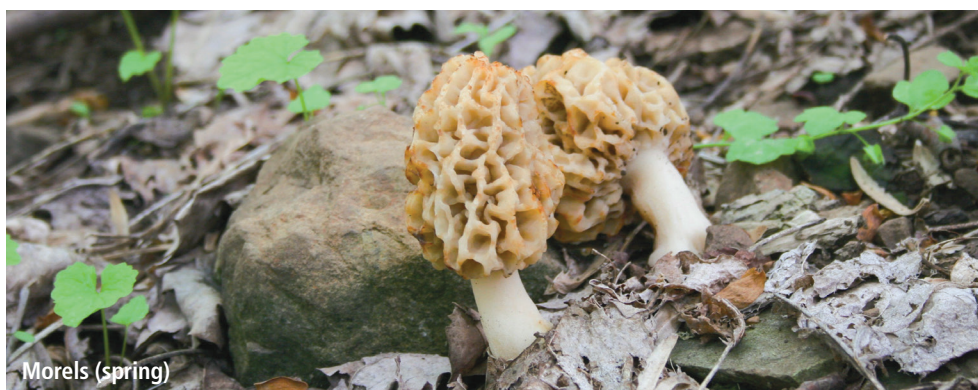
*Radicchio Variegato di Castelfranco*, named for its early 19th Century origin at an aristocratic estate in Veneto, originated as a cross of the familiar red radicchio with endive, and presents loose-leaf heads popularly known as *the flower you can eat*. Its growing requirements are strict: the plant wants hot summers ("check") and frozen winters ("check"). Its roots are trimmed, replanted close together, and buried beneath a deep layer of straw, which is then covered by an opaque tarp for a period of 6 weeks. The resulting blanched heads are pale ivory in color, flecked with maroon specks so familiar in radicchio, with a result that is not only prettier to the eye, but less bitter, and more tender.

Given Chef Spencer Crawford's knowing touch, these leaves present Palladio's passion not just for tradition and rarity, but for surpassing elegance.

In mid-winter Robert Sacilotto unpacks a beautiful new head of *Radicchio Variegato* from its protective layer of straw, for serving that very day in the dining rooms of Palladio Restaurant, its delicacy and beauty to be celebrated by sympathetic contributions of other fresh ingredients.



Throughout the seasons we gather and grow in our woods and meadows, in a natural environment, within the 900 acres, some very earthy products which are a key to enhancing the dishes of our kitchen.



Morels (spring)



Sunchokes (fall)



Chicken of the wood (summer)



Oyster Mushrooms (winter)



Salad of radicchio variegato with Robert Sacilotto's Beauty Heart and Bravo K9 radishes and edible violas, pancetta of estate-raised Berkshire pork, and accents of miner's lettuce (claytonia).

# This enchanted corner



The 1804 Inn

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.

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

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

# *The 1804 Inn* — at — **BARBOURSVILLE** *Vineyards*

## **The 1804 Inn.**

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

**Our special feasts are highlights of a sparkling gastronomic calendar, with distinguished visiting chefs often joining ours to celebrate our wines in a genuine community of taste.**



**April 8 and 9, 11-4:30 pm**

## **Spring Vertical Tasting**

Welcome to this rare opportunity, to taste valuable older vintages, along with our traditional sampling of new Octagon from barrel. Award-winning artisanal cheeses from Caromont Farm and fresh breads from Palladio Restaurant will refresh the palate.

\$40 per person, no reservation required.

**April 16, 1:00 pm**

## **Easter Celebration**

Enjoy a five course feast paired with Barbourville wines, prepared by Chef Spencer Crawford. \$75 per person exclusive of wine, tax and services.

Reservation required. 540-832-7848



**April 22, 7:00 pm**

## **An Evening with Morels**

Enjoy Brut Cuvée 1814 with canapés in the Octagon Cellar and a four courses feast paired with Barbourville wines in the Piedmont Arcades, prepared by Chef Spencer Crawford in cooperation with wild mushroom expert Dr. Jeff Long. \$135 per person, all inclusive. Reservation required. 540-832-7848

**May 14, 1:00 pm**

## **Mother's Day Celebration**

Enjoy a five course feast paired with Barbourville wines, prepared by Chef Spencer Crawford.

\$75 per person exclusive of wine, tax and services.

Reservation required. 540-832-7848

**June 4, 1:00 pm**

## **Vermentino Reserve Celebration**

Enjoy a four course feast paired with Barbourville wines including the 2016 Vermentino Reserve, prepared by Guest Chef Dean Maupin, Chef-Proprietor of Charlottesville's C&O Restaurant.

\$110 per person, all inclusive. Reservation required. 540-832-7848



### **Chef-Proprietor Dean Maupin, C&O, Charlottesville**

*We are excited to welcome back Chef Dean Maupin, Guest Chef with us in 2009. An 8th-generation native of Albemarle County, he apprenticed at the Greenbrier, moved on to Napa's famous Tra Vigne Restaurant, returning home to positions as Chef de Cuisine at Clifton Inn and Keswick Hall, whose Fossett's Restaurant, opened under his leadership, was named one of Esquire Magazine's Best New Restaurants in America in 2004. When he accepted the opportunity to become Proprietor-Chef of Charlottesville's landmark Wine Spectator Grand Award-winning C&O Restaurant, for only the second time since it opened in 1976, it was as if he'd been elected.*

**July 3 - 11 Palladio Restaurant is closed for annual Summer holiday**

**August 20, 1:00 pm**

## **Petit Verdot Reserve Celebration**

Enjoy a four course feast paired with five Barbourville wines, to release the 2014 Petit Verdot Reserve prepared by Guest Chef Melissa Close-Hart of Charlottesville's Junction Restaurant.

\$110 per person, all inclusive. Reservation required. 540-832-7848



### **Chef Melissa Close-Hart, Junction, Charlottesville**

*Chef Melissa Close-Hart returns to the restaurant she led for 15 years, to 4 James Beard Foundation semi-finalist nominations and the designation by critic John Mariani, as "one of the finest and most authentic Italian restaurants in the United States." Now Chef of Charlottesville's new Junction Restaurant, Chef Melissa was trained at the New England Culinary Institute, and launched her career under Frank Stitt at Birmingham's famous Bottega Restaurant, moving on to Rosa Pistola in San Francisco, and to our friend Craig Hartman's Cliff House in Colorado. After bringing many superior Guest Chefs to Palladio through the years, she has possibly saved the best for last.*



**September 16, 1:00 pm**

**Italian Harvest Feast**

Enjoy a traditional five course feast paired with Barboursville wines, prepared by Guest Chefs Cesare Lanfranconi and Chef Shannon Overmiller. \$110 per person, all inclusive. Reservation required. 540-832-7848

**October 28 and 29, 11-4:30 pm**

**Autumn Vertical Tasting**

Welcome to this rare opportunity, to taste valuable older vintages, along with our traditional sampling of new Octagon from barrel. Award-winning artisanal cheeses from Caromont Farm and fresh breads from Palladio Restaurant will refresh the palate. \$40 per person, no reservation required.



**November 11, 7:00 pm and November 12, 1:00 pm**

**Annual Truffle Feast**

Enjoy Brut Cuvée 1814 with canapés in the Octagon Cellar and a four course truffle dinner with five Barboursville wines in the Piedmont Arcades on Saturday evening or Sunday afternoon, prepared by Chef Spencer Crawford in cooperation with expert Dr. Jeff Long and his truffle dog Este. \$170 per person, all inclusive. Reservation required. 540-832-7848

**November 23, 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 9, 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 rare vintages of Octagon preceded by Brut Cuvée 1814 and canapés in the Octagon Cellar.

\$160 per person, all inclusive. Reservation required. 540-832-7848

**December 17, 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

**Barboursville Vineyards**  
**P.O. Box 136**  
**Barboursville, Virginia 22923**  
**www.bbvwine.com**

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