



BARBOURSVILLE

Vineyards

AN ESTATE OF WINE

NEWS 2018

Octagon, holding center stage



2018 opened with news of the Virginia Governor's Cup competition which had never reached any winery before: three vintages of one blended wine, each crafted to

show the best of distinctly different growing seasons, won the Gold Medal: Octagon 2012, Octagon 2014, and Octagon 2015. In 2017, Octagon 2013 and Octagon 2014 widely achieved the same critical praise lavished on the 2009, 2010, and 2012 vintages - while the 2017 growing season delivered a future Octagon to rank with the outstanding 2015 and 2016 vintages, aging in the winery with no rush. This unwavering focal point of our winegrowing, emerging always from our elite **Goodlow Mountain vineyard**, found its values expressed in events ranging from the momentous to the minute, in a year of refreshment and renewal.

After 40 years as the guiding hand and vision of the estate he founded with his wife Silvana in 1976, Gianni Zonin transferred the executive responsibilities he exercised with such distinction, to the three sons he has raised to succeed him in a family viticultural tradition begun in 1821.

This crowning achievement of preparing a seamless succession is surely second to none in

demonstrating his importance to winegrowing in Europe as well as in America. It was Gianni Zonin who singled out Virginia for the flourishing of European wine varieties as Jefferson had dreamed, in the very terroir he knew so well.

Now **Domenico, Francesco** and **Michele Zonin** assume leadership of a vineyard they have known all of their lives, steeped in family traditions of taste and excellence for 7 generations, following in footsteps of boldness crowned by the **discovery of Octagon**. 2017 saw our new generation taking the lead at a lively pace, with refreshings of visitor environments; laying plans for an exciting and beautiful reclamation of the meadow between our landmark Ruins and the winery; and the launching of a gorgeous new wine to commemorate this estate's priceless legacy in the land.



The Zonin brothers and vintners, Francesco on left, Domenico and Michele on right.

2017 Vintage *sustaining a great legacy*

Never forgetting Virgil's great observation on winemaking, in the *Georgics* - "Fortunate is the man who knows the causes of things" - we were fortunate to enjoy a fine growing season in 2017, to promise wines of the standard which won such great commendation in the Competitions and Wine Media in the same year.

His 20th consecutive harvest at Barboursville Vineyards confirmed viticulturist Fernando Franco as undeniably knowing the causes of things, as the year's wine competitions bore out.



Fernando Franco (with shades) and his skilled grape whisperers are proudly posing on Goodlow Mountain for this celebratory picture in honor of his 20 years of managing the Vineyard operation.

An Octagon vintage, 2017 saw both the 2013 and 2014 vintage of Octagon winning the Gold Medal of the *San Francisco Chronicle*, with 2012 winning ratings of 93 Points from Andrew Jefford in *The World of Fine Wine* and 2014 winning 96 and 90 points, respectively, from **James Suckling** and *Wine Spectator*.

Wine Spectator invited Luca Paschina and Francesco Zonin to the annual New York Wine Experience to present Octagon 2012 as its Critics Choice, and Robert Parker's *Wine Advocate* chose **Octagon 2014** to be presented at his annual roundup of fine wines of the world in **Zurich in 2018, with Francesco Zonin attending.** Thus the new generation of Zonin family leadership at Barboursville Vineyards was greeted by a harvest upholding their legacy, carrying it forward.

Wonderful harvest results pervaded the whites as well as the reds. Our newer whites, **Fiano and Falanghina** - which flourish in regionally diverse Zonin estates in Italy - continue to thrive here, and especially the always Gold Medaled Vermentino, while the incomparably popular **Pinot Grigio won 91 Points** in the same Beverage Testing Institute tasting which awarded this rating to the Cabernet

Sauvignon Reserve 2014. Meanwhile, two consecutive vintages of Viognier Reserve, 2015 and 2016, were being chosen as Best Viognier at Town Point Norfolk and at Atlantic Seaboard Wine Competitions, respectively. In the whites of 2017, we find only the most refreshing aromatics and structure, the hallmarks of these fine precedents.

We are happy to report that our new 4-acre block of Nebbiolo came into its first vintage of full production in 2017. **Naming Luca Paschina among the leading winemakers of 2017, the California critic Robert Whitley singled out a ranking he cited in previous years, of our Nebbiolo as the finest produced outside of Italy.** At long last, 2017 found us in a position to endow our vintage rosé, now named *Allegrante*, with the distinctive rosé appeal of Nebbiolo in the blend, each year hereafter. In 2017, too, we planted 4 more acres of our most widely admired red varietal, Cabernet Franc. Please expect equally dramatic new expressions in Cabernet Franc, in 2019.



Current and older vintages can be savored at leisure in our indoor and outdoor tasting areas.

41 WINES RECEIVE GOLD MEDALS OR ABOVE 90 POINTS

Octagon 2012

93 PTS ANDREW JEFFORD WORLD OF FINE WINE
91 PTS WINE SPECTATOR
GOLD VA GOVERNOR'S CUP

Octagon 2014

92 PTS CRITICS CHALLENGE/SAN DIEGO
GOLD FINGER LAKES INTERNATIONAL
GOLD VA GOVERNOR'S CUP
GOLD SOMMELIER CHALLENGE
GOLD SAN FRANCISCO CHRONICLE
GOLD VA STATE FAIR
PLATINUM TOWN POINT NORFOLK
96 PTS JAMES SUCKLING
90 PTS WINE SPECTATOR

Vermentino Reserve 2016

GOLD TOWN POINT NORFOLK
91 PTS BTI CHICAGO
GOLD VA GOVERNOR'S CUP
GOLD ATLANTIC SEABOARD (ASWA)

Viognier Reserve 2015

GOLD INTERNATIONAL EASTERN WC
GOLD + BEST OF CLASS TOWN POINT NORFOLK
GOLD SAN DIEGO IWC

Viognier Reserve 2016

GOLD + BEST IN CLASS ATLANTIC SEABOARD (ASWA)

Pinot Grigio 2016

91 PTS AND BEST BUY BTI CHICAGO

Cabernet Franc Reserve 2014

GOLD VA GOVERNOR'S CUP
GOLD TEXSOM INTERNATIONAL
GOLD SAN FRANCISCO CHRONICLE
90 PTS WINE SPECTATOR

Cabernet Franc Reserve 2015

GOLD ATLANTIC SEABOARD (ASWA)
90 PTS WINE ENTHUSIAST

Cabernet Sauvignon Reserve 2014

91 PTS BTI CHICAGO
GOLD SOMMELIER CHALLENGE SAN DIEGO

Petit Verdot Reserve 2014

PLATINUM TOWN POINT NORFOLK

Sauvignon Blanc Reserve 2015

92 PTS CRITICS CHALLENGE
GOLD FINGER LAKES
GOLD TOWN POINT NORFOLK

Nebbiolo Reserve 2014

92 PTS WINE ENTHUSIAST
91 PTS CRITICS CHALLENGE
90+ PTS WINE ADVOCATE

Paxxito 2013

93 PTS SAN DIEGO IWC

GOLD VA GOVERNOR'S CUP & GOVERNOR'S CASE

Paxxito 2014

GOLD VA STATE FAIR + BEST DESSERT WINE
GOLD SOMMELIER CHALLENGE SAN DIEGO
GOLD VA GOVERNOR'S CUP & GOVERNOR'S CASE

The truth of terroir

A note from Luca Paschina

When I arrived in Virginia in the summer of 1990, I fell in love with the beauty of this Estate. To my eye there was also another dimension, which led me to imagine covering some of the best slopes with Nebbiolo, a grape which I much learned to love as a boy, then as an adult winemaker in the hills of Alba, in Italy.

It was not until April of 1995, that I was finally able to secure some plants from a nursery in California, and find for them a new growing site, the best one we have, on a beautiful slope facing west toward the Blue Ridge. This is Goodlow Mountain, still the proudest of our vineyards. Even then, I knew that a commitment of only one half acre of this site to Nebbiolo represented a leap of faith, if not a complete shot in the dark.

Although I had seen how Merlot and Cabernet Franc both thrive in clay soils, this is not the character of Nebbiolo's "home terroir," in Piemonte; and so I was staking our investment on my educated trust in growing techniques adopted in Alba, including trellising systems and vine maintenance traditionally tailored to the large clusters of this varietal.



Gathered with sommeliers in London at Heston Blumenthal's Michelin-starred restaurant, Dinner, with Nebbiolo Reserve 2009, selected from the Sommelier's Recommended List.

Nebbiolo

"the most valuable half-acre ever gambled"

Three growing seasons then intervened, as we took great care of the plants, with attentive devotion to training the vines and protecting their vigor, to yield our first harvest with the 1998 vintage, one of the most famously ideal years of the 20th Century.



Visiting our founder Gianni Zonin (center) and winemaker Alessandro Gallo at Castello di Albola in Tuscany last December, I had a chance to evaluate the advantages of larger barrels for the aging of Nebbiolo, which we expect to adopt in our 2018 vintage.

Five years later, this first Nebbiolo Reserve was the only Nebbiolo to capture the Gold Medal at the San Francisco International Competition, in a year when more than 20 Cabernets and 20 Syrahs achieved that ranking. This would be repeated in 2008, with our 2005 vintage. Last year, Robert Parker's Wine Advocate published ratings of four vintages, from 8 to 20 years of age, of 91 to 92 points, and Wine Enthusiast rates the current vintage, 2014, at 92 points as well. It holds the Gold Medal of the Critics Challenge International Competition, from 2017.

Visitors to our Library 1821, open for tastings of our fine older vintages on Friday, Saturday and Sunday throughout the year, have the distinctly illuminating opportunity to select flights of Nebbiolo Reserves from previous years, and make purchases dating back to our earliest vintages, subject only to supply.



From this original half-acre, the story of Nebbiolo at Barboursville has grown by more than 18,000 vines in some 10 acres, and time has shown the grape to flourish in even difficult vintages, in which no Octagon was possible, 2000, 2003 and 2011. We had no reason to expect great wine from this gamble, only to pursue it.

September 27th 2017, the first cluster of Nebbiolo is harvested from our new vineyard on Goodlow Mountain.

A legacy for all time ~ Allegrante

Silvana and Gianni Zonin brought an environmentally and culturally ethical modesty to their acquisition of the Barboursville estate in 1976, rare for its time, which has pervaded the several other wine estates throughout Italy they have developed since. Combining a minimally interventionist attitude toward grape cultivation, including limiting irrigation and adopting the most organic practices consistent with the preservation of the fruit, with a vigorous protection of each estate's archaeological and architectural inheritance, these principles respect what we call the truth of terroir in the largest sense. They can be seen in the deferential preservation of the Ruins of Thomas Jefferson's mansion for Governor Barbour, elegant in its vacant profile. The same modesty is shown in protecting native woodlands on the estate, and the development of vineyards of ideal exposure to the elements, in sectors with the most welcoming slope and soil characteristics.

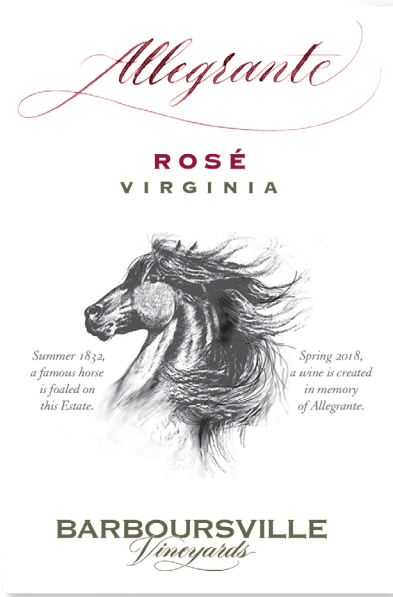


At Governor Barbour's mansion to celebrate its 200th birthday in 2014, Gianni and Silvana Zonin were able to look out upon the future Allegrante Meadow, and vineyards rising up the western slopes of Goodlow Mountain.

These values find themselves extended in 2017 and 2018, under the new generation of their sons' responsibility for the estate, in the reclamation of natural meadows from former pastures, and the opening of one such section to the public — the Allegrante Meadow — at the center of the visitor's experience of the estate. The Zonin family's "non-interventionist" respect for the land as the habitat of Nature, has called in this manifestation for the withdrawal of the imprint of previous grazing usage, to restore to Nature the styling of its own habitat, to enable the prolific return of life given by the land, itself, to the species of plants and pollinator insects of the original garden as it was.

A sequence of vineyard-viewing decks will descend, in 2018, to an exploratory pathway meandering through the *Allegrante Meadow*, creating areas to sit with a glass of wine and be refreshed equally by an undisturbed sphere for contemplation. The Meadow draws its name from *Allegrante*, a spirited thoroughbred racehorse Governor Barbour bred here and later was acquired by Kentucky's great statesman,

Meadow



his friend Henry Clay, fellow member of the Cabinet of President John Quincy Adams. A mare, Allegrante helped establish the famous Ashland Stud, three times a Kentucky Derby winner. In 2018, she inspires the first of the winery's annual celebrations in her honor, by giving her name also to the **vintage rosé, to be presented for its first tastings in her Meadow.**

From the slopes where Allegrante roamed in her youth, we are crafting this elegant, vivacious and classic old world rosé. 83% Petit Syrah 17% Nebbiolo.

This reclamation is managed by our Estate Naturalist Bill Birkhofer and supported by State and Federal conservation experts and wildlife specialists, including experts at the Smithsonian on plant species, wildlife, and insect species. Seeds will be introduced in Spring 2018, for heritage plants in soils which will not be tilled, but protected in recovered furrows, to limit runoff into the stream flowing through the Meadow from Goodlow Mountain, above. The Meadow will serve as a laboratory for the efficacy of biodiversity, as a vibrant portrait of an intact ecosystem.

It is completely in tune with the Zonin family philosophy — that the terroir of a region is indispensable in defining the best wine it can support — to express this belief in meadow restorations guided by allowing their ornamentation of the estate to define itself, and to be appreciated for beauty's being shaped by authenticity. Although these developments are not laboratories for guiding winegrowing at Barboursville, the minimally interventionist attitudes adopted in the pursuit of viticulture are given even freer rein in the neighboring meadows, and celebrate a legacy to be shared with all who come here.



Allegrante Meadow as it appeared before reclamation in 2018, between the Visitor center and the historic Ruins of Thomas Jefferson's mansion for Governor Barbour.

A recently reclaimed meadow in this region, developed by our own consultants, shows blossoming Purple Cornflowers and Black-Eyed Susan amidst the native grasses.



Sharing our estate of wine in the fullest sense



Chef Spencer Crawford.

trusting the innovations of Nature transcends every fashion, where Executive Chef Spencer Crawford focuses an energetic creativity on the inherent truth in the most select ingredients.

In establishing Palladio Restaurant the estate’s founders, Silvana and Gianni Zonin dispatched a brilliant young member of their own household staff to sustain their personal vision of gracious hospitality toward every guest. Hosting the dining rooms and supervising the wine service since opening day, Sommelier Professionista Alessandro Medici has partnered with our winemakers and horticulturists, and only three executive chefs since the restaurant’s founding. The polish resulting from this rare devotion is not encrusted, it is crystalline.

Sommelier Professionista Alessandro Medici.



Palladio Restaurant

(540) 832-7848
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

**The Restaurant will be closed
July 2 -10**

“The Octagon”
Twelfth Annual Octagon Feast
Hors d’oeuvres in the Octagon Cellar
Brut 200th Anniversary Vintage 1994

Barboursville-raised Berkshire pork sausage with black lentils,
shaved fennel, golden raisins and kale pesto
Octagon Twentieth Edition 2015

Cannelloni of roasted winter squash, spinach,
porcini mushrooms, aged fontina and roasted garlic cream sauce
Octagon Nineteenth Edition 2014

Grilled bison strip loin with root vegetable pyramid,
white bean purée, watercress and
Barboursville 2001 Balsamico Tradizionale glaze
Octagon Limited Edition 200th Anniversary 2010
Octagon Seventeenth Edition 2012

Cannoli trio
Orange and dark chocolate
Chestnut and raisins
Black Truffle and hazelnut
Paxxito 2003

December 8 7:00 pm



14 Awards of Excellence will be paired

Octagon 200th ANNIVERSARY 2010
DUE TO ITS RARITY IT HAS NEVER BEEN
SUBMITTED FOR RATINGS AND SELDOM
IS SAMPLED ON THE ESTATE

Octagon 2012
93 PTS ANDREW JEFFORD WORLD OF FINE WINE
91 PTS WINE SPECTATOR
GOLD VA GOVERNOR’S CUP
90 PTS GOLD BTI CHICAGO

Octagon 2014
GOLD MEDAL SAN FRANCISCO CHRONICLE

GOLD FINGER LAKES INTERNATIONAL
GOLD VA GOVERNOR’S CUP
GOLD SOMMELIER CHALLENGE
GOLD SAN FRANCISCO CHRONICLE
GOLD VA STATE FAIR
PLATINUM TOWN POINT NORFOLK
96 PTS JAMES SUCKLING
90 PTS WINE SPECTATOR

Octagon 2015
GOLD VA GOVERNOR’S CUP

Homegrown, a natural approach on this estate

With the retirement of lead horticulturist Robert Sacilotto in 2017, his associate Sam Bowen accepted this position after several years as gardens and grounds manager of a distinguished estate in Rapidan, and study in Richmond’s famed Lewis Ginter Gardens. He and his assistant, Wayne Bowman, continue to build upon a great diversity of heirloom vegetables and edible flowers we grow for Palladio Restaurant, while expanding and sustaining the many decorative gardens throughout the estate, maintaining our seed banks, and propagating young plants for purchase at our Visitors Center.



Robert Sacilotto (left) Sam Bowen and Wayne Bowman (right) are framed by a freshly picked mid-summer bounty from our Chef’s garden.



A first crop of passionfruit is strained into precious juice.

In the culinary realm, innovations in our own cultivations to be expected this year will include the Whippoorwill bean (“cow pea”), and our first crop of “Sarah’s Choice” cantaloupes, both due in late Summer. In Autumn our popular heirloom range in carrots and radishes will be expanded, and a new Winter squash will be arriving. (Tahitian Squash, *Cucurbita moschata*) We are especially excited to report on our planting of a native passionfruit vine (*Passiflora*), which will enhance our range of sauces for seafood, and provide refreshingly tart and sweet sorbets. From our decorative gardens to our kitchen gardens, the joy in hospitality at the center of the estate of wine is everywhere, in plain sight.

Visiting Chefs celebrating with us

It has been our custom to welcome exceptional visiting chefs to celebrate with us at winery feasts, which have enjoyed a loyal following since the earliest 1990's, and ultimately inspired our development of Palladio Restaurant. 2018 will be no exception, with four guest chefs who've supported our wines through many vintages.



To celebrate the opening of our *Allegrante Meadow*, and the launch of our first vintage of ***Allegrante Rosé***, Chef Dean Maupin will return in June, from Charlottesville's **C&O Restaurant**, the earliest supporter of our wines to win the Grand Award of Excellence from ***Wine Spectator***, year after year.



Our annual Reserve Red feast in August will focus on Cabernet Franc Reserve, and will be hosted by **Chef Melissa Close-Hart** of Charlottesville's **Junction Restaurant**, Executive Chef of Palladio Restaurant from 2001 to Spring 2015, who has created more dishes for this wine than any other chef in the world.

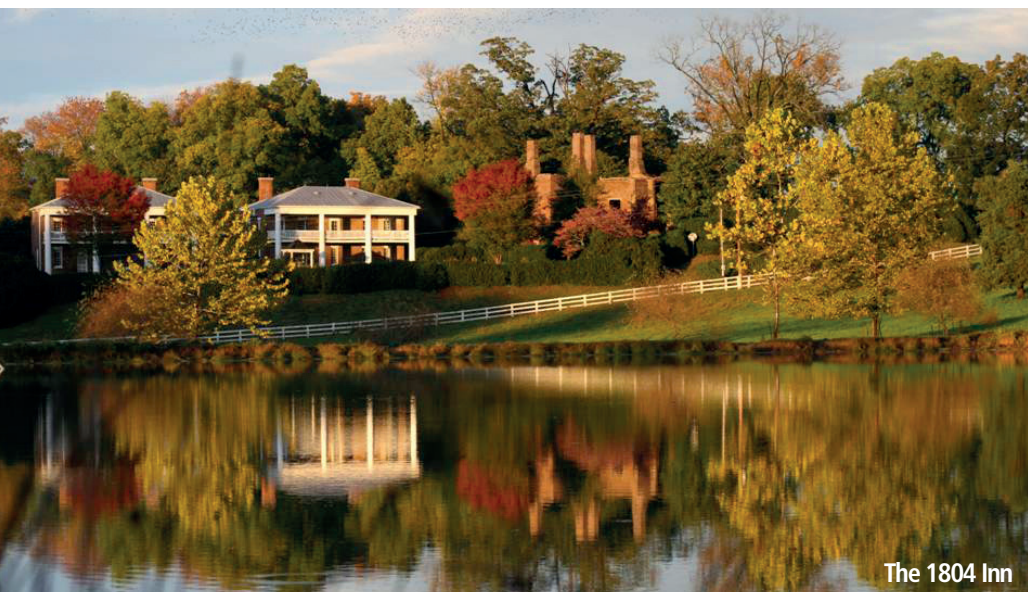
February 2015
Visiting Chefs **Melissa Close-Hart**
and **Spencer Crawford** at the
James Beard House, New York.

Again, thankfully, September's annual Harvest Feast will be led by **Chefs Cesare Lanfranconi and Shannon Overmiller**. Cesare grew up in the same district of Piemonte as our winemaker and has prepared feasts at Barboursville since 1996, originally with our friend **Chef Roberto Donna**. The occasion is bound to present a great vintage of Nebbiolo.

September 2013,
Chef Shannon Overmiller
and **Chef Cesare Lanfranconi**
visiting our **Nebbiolo**
vineyards ahead of the
Annual Harvest Feast.



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.



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 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,



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

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 1, 1:00 pm Easter 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

April 7 and 8, 11-4:30 pm Spring Vertical Tasting

Our twice-yearly opportunity to sample the next Octagon from barrel, and taste and purchase an extensive selection of fine older vintages, drawn from perfect cellaring conditions and usually reserved for special winery feasts. Charcuterie, artisanal cheeses, and fresh breads from Palladio Restaurant will refresh the palate. \$40 per person, no reservation required.

April 21, 7:00 pm An Evening with Morels

Enjoy Brut and canapés in the Octagon Cellar and a four course feast paired with five Barboursville 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 13, 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

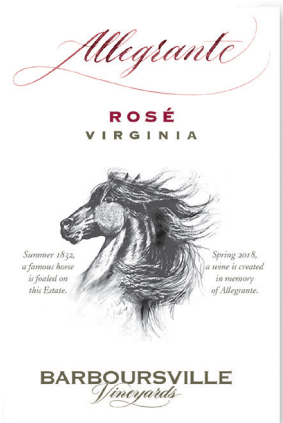


June 2, 1:00 pm Allegrante Celebration

Enjoy sampling the Allegrante Rosé and fresh cold cuts and cheeses while strolling through our new Allegrante meadow, both named after a famous horse foaled on this Estate in 1832.
No additional charges beside our standard tasting fee.
11:00 am until 5:00 pm

June 3, 1:00 pm Allegrante Rosé Release Lunch

Enjoy a four course feast paired with Barboursville wines including the new Allegrante Rosé 2017, prepared by our Chef Spencer Crawford and Guest Chef Dean Maupin from C&O Restaurant, Charlottesville, VA
\$110 per person, all inclusive.
Reservation required. 540-832-7848



July 2 - 10 Palladio Restaurant is closed for annual Summer holiday

**July 20, 6-7:00 pm
Opera and wine in the Library1821**
Experience live arias from singers of the **Charlottesville Opera** while enjoying fine wines and great vineyard views from our Library1821.
The event is open only to patrons of Library 1821 at no additional fee, no reservation required.

August 19, 1:00 pm Cabernet Franc Reserve Feast

Enjoy a four course feast paired with older vintages of Cabernet Franc Reserve prepared by our Chef Spencer Crawford and by Guest Chef Melissa Close-Hart from Junction Restaurant, Charlottesville VA
\$110 per person, all inclusive. Reservation required. 540-832-7848





September 15, 1:00 pm

Italian Harvest Feast

Enjoy a traditional five course feast paired with Barboursville wines, prepared by Guest Chef Cesare Lanfranconi and Chef Shannon Overmiller.

\$110 per person, all inclusive.

Reservation required. 540-832-7848

October 27 and 28, 11-4:30 pm

Autumn Vertical Tasting

Our twice-yearly opportunity to sample the next Octagon from barrel, and taste and purchase an extensive selection of fine older vintages, drawn from perfect cellaring conditions and usually reserved for special winery feasts.

Charcuterie, artisanal cheeses, and fresh breads from Palladio

Restaurant will refresh the palate.

\$40 per person, no reservation required.



November 10, 7:00 pm

Annual Truffle Feast

Enjoy Brut and canapés in the Octagon Cellar and a four course truffle dinner with five wines in the Piedmont Arcades on Saturday evening or Sunday afternoon, prepared by Chef Spencer Crawford in cooperation with truffle expert Dr. Jeff Long and his truffle dog Este.

\$170 per person, all inclusive. Reservation required. 540-832-7848

November 11, 1:00 pm

Annual Truffle Lunch

Enjoy canapés and a five course truffle feast prepared by Chef Spencer Crawford

\$170 per person, all inclusive. Reservation required. 540-832-7848

November 22, 1:00 pm

Thanksgiving Celebration

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

\$80 per person exclusive of wine, tax and services. Reservation required. 540-832-7848



December 8, 7:00 pm

"The Octagon"

Enjoy a spectacular feast overlooking the vineyard and savor 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 1994 Vintage Brut and canapés in the Octagon Cellar.

\$170 per person, all inclusive.

Reservation required. 540-832-7848

December 23, 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. Live singer and guitar, Brazilian Music from Beleza Duo.

\$170 per person, all inclusive. Blacktie 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 12:00-2:30 pm
Dinner~Friday and Saturday 6:30-9:00 pm
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
Barboursville, Virginia 22923
www.bbvwine.com

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