



BARBOURSVILLE *Vineyards*

A N N I **40**Th E R S A R Y



NEWS 2016

A gift of daring and faith

Thomas Jefferson predicted it, but establishing Virginia as a wine region of international distinction was not, 40 years ago, an aspiration to excite investors or consumers. In 1976, in only his 10th year as head of a family wine company of modest scale in Northern Italy since 1821, our founder Gianni Zonin could have committed a great deal less, for a simpler, surer, faster return on investment by planting in Napa or Sonoma, with their established practices, supportive press, and eager markets. He came instead to the viticultural blank slate of Virginia, responding to the appeal of the wholly New Place. This was daring.

That was then, this is now, and dramatic achievements in viticulture here have led to consequences only Gianni Zonin foresaw. By following his own path he has redefined the North American wine estate in the image of "the estate of wine"

embedded in the culture from which he descends, at a historic plantation of exactly the terroir Jefferson not only proposed for viticulture, but where he designed the mansion which is its centerpiece. This was faith.

Here would be created an estate where fine wine is not merely the product, nor merely the process of winemaking from vine to glass, but the profession of fulfilling the landscape and its people in a gracious, generous way of life - where viticulture stands not just side by side with a tangential restaurant, but defines its culinary principles, and where accommodations are not ornamental additives, but dwellings with an honest history in the land. "Heeding the truth of terroir," as we've said so many times, has established this estate of wine in all its facets, as the Octagon of a flourishing wine region. A gift of daring and faith.

Gianni Zonin and Luca Paschina in 2002, surveying the expansive Goodlow Mountain vineyard site under preparation for superior Merlot for Octagon.



Three wines had defined the plane, and there it was. Virginia.

Jefferson had not only seen Virginia's emergence as a great wine region, he had seen how it would happen: by identifying European varieties of inherent affinity for our growing conditions. Virginia's breakthrough vintage, 1997, was celebrated by winegrowers statewide, for unusually benign balances of sunshine and moisture; but the greatest readiness for this vintage lay here.

We had pursued the longest study of the moving parts of vine maintenance, from rootstock selections to trellising systems to canopy management, and in a broad array of cultivars. Thus, in 1997, a varietal widely dismissed in most regions as only a "blending grape," which had shown conspicuous promise here for 6 years, stunningly presented itself with unambiguous, remarkable elegance. Two years later, when the annual Governor's Cup competition gathered the finest wines of 1997, the unanimous choice for the Cup was Cabernet Franc from this estate. The winery's second Governor's Cup, it instantly exerted a sweeping influence on Virginia wine growing. With the arrival of the **Cabernet Franc '97**, Virginia had met Jefferson's expectation of a red wine which emerged as great by speaking of this growing region.

In 2007, what the 1997 Cabernet Franc had done for charting the region's promise for red wine varieties, the **1998 Cabernet Sauvignon Reserve** accomplished for proof of the age-worthiness of Virginia red wines. This Cabernet's legendary excellence gained it recognition as Virginia's Secretariat in wine competitions from coast to coast, year after year. Nine years off the vine, it claimed the Governor's Cup for no commercial advantage or enhancement of its reputation, but to explode prejudicial assumptions, that a wine so beautiful in youth could not be trusted to age. The 1998 Cabernet Sauvignon Reserve encouraged wine experts to taste through the flavors they recognize, to discover the terroir they did not anticipate.



These 3 great bottlings are still today available for purchase and occasionally for tasting at our Library 1821.

All along, Octagon was becoming the estate's most honored red wine, while driving persistent progress in the Bordeaux varieties that comprise it. While it is understood



Associate winemaker Daniele Tessaro draws a sample of 2015 Octagon for evaluation with Luca and Fernando.

to rely upon the extraordinary caliber of our Merlot at its core, it is just as momentarily defined (and valued by collectors), by a shifting palette including Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. Jefferson's confidence, that Virginia's wines might not be the same as those he admired from Bordeaux, but just as good, has been vindicated by a terroir many regard as moody, but which we celebrate as versatile.

Octagon, therefore, speaks of the region's character as no single varietal can.

Thus, another Governor's Cup was awarded to **Octagon 2009**, defeating more than 400 eligible wines. Governor Kaine selected Octagon 2001 to serve to Queen Elizabeth in 2007, on her State visit for Jamestown's quadricentennial; the British Embassy selected Octagon 2006 to celebrate the marriage of Prince William; Governor McAuliffe selected Octagon 2010 to welcome Prince Charles to Mount Vernon; and in 2015 we were selected by *Wine Spectator* to represent Virginia at Vinexpo in Bordeaux, and at its annual New York Wine Experience, with Octagon 2010. Three wines had defined the plane, and there it was. Virginia.



Luca and Francesco Zonin at Vinexpo in Bordeaux, pouring Octagon at the premier event sponsored by *Wine Spectator*.



The opportunity to visit to the vines at Château Mouton Rothschild was irresistible for our winemaker Luca Paschina.

40 years in vine deliver a fine new vintage and recognition for our Viticulturist

The prevailing impression is that 2015 is a great Viognier vintage. This is widely and happily true - so far as it goes. We were also especially pleased with stellar performance in our Sauvignon Blanc and Vermentino, and a satisfying first crop in our new warm-climate varietal, Fiano. The reds hung on the vines in ideal dry weather through most of September, too, until untimely rain arrived in high volume at the end of the month. Nevertheless, our select Merlot vineyards and the Cabernet Franc were already harvested. Yes, 2015 did not allow a Reserve in Cabernet Sauvignon, and this is why it is our rarest wine. But it did allow excellent ripening in the requisites for our finest wine. For us, 2015 enters history as an Octagon vintage; and friends who remember the gorgeous concentration in our 1999 Reserve Cabernet Franc, and the elegance of Octagon Fourth Edition, will admire the resemblance in the reds of 2015. We reject complaints against our regional climate as ill-adapted to predictable variables. They all call for an active, continuing mastery.



On an early morning in mid-September, Francisco Martinez picks our first clusters ever of Fiano.



Pristine clusters of Moscato and Vidal were picked and laid down to rest in our drying room for the making of the Paxxito.



Viticulturist Fernando Franco amidst his beloved rows.

During the 2015 growing season recognition came to Fernando Franco in two rare and deserved tributes. *Vineyard & Winery Management* cited him as one of the Twenty Most Admired Viticulturists in the country, and the Virginia Vineyards Association named him Grape Grower of the Year. Every Octagon since 1998 has been made possible by his persistent capture of superior fruit from the broadest range of growing seasons.

Advances in vine training, led by our winegrowers

In late Fall of 2015, viticulturist Fernando Franco and winemaker Luca Paschina traveled to our founder's Tenuta Il Bosco estate in Pavia, to study promising new techniques in vine pruning, being adopted in all of Gianni Zonin's vineyards across Italy. For the past 15 years, a consortium of academic experts and winegrowers has been collaborating in an intensive study of vine pruning techniques in Friuli, and Veneto.

This study comes at an ideal time for Barbourville Vineyards, after our studies of so many important variables over the last 40 years, such as rootstocks, slope and soil profile of vineyards, vine spacing, trellising systems, and vine maintenance in the broadest sense.

The excitement in this pruning technique lies in its discovery of the ideal mode for channeling a vine's inherent energy for propagating itself, into the ripening of fruit instead of merely climbing freely and extending itself. By selecting the location on the vine of each vine shoot; and by specific elimination of shoots — pruning — the vine preserves ideal and efficient



Luca Paschina discussing the pruning of young vines with Andrea Bettoli in Oltrepò Pavese.



A cross section of a vine allows the observation of the sap's flow, expansive dark areas of dead scar tissue (vine on left) are caused by wrong pruning cuts.



Fernando Franco in an experimental vineyard with Alessandro Zanutta from Simonit and Sirch.

flow of nutrients to the buds identified for fruition through the growing season. Also, vine longevity will be enhanced, by keeping the pathways of nutrients open from intrusive scarring in the path of growth, which forms as a cut is made by the shears.

These advantages become more obvious every year as the vine ages and is subjected to more scars.

This estate of wine

Of all that the land and the waters provide, wine is the bounty that integrates them all, by virtue of its harmony with all that's harvested, a destiny embedded in why it is grown. Whether it seems, as it does to us, that wine speaks most clearly of its growing season and its place, is a stature which is open to debate, but its bond with all that nourishes us is not.



Who wouldn't make this journey again? A lone settler in a foreign land meets a native American vine in Barboursville, he recognizes instantly, representing the rootstock which will carry his European vines into history and Virginia into the wine world's embrace. Possibly, he's not thinking of Virgil's promise in the Georgics (34 BC), *Fortunate is the man who knows the causes of things*. But he is confident. So, against what experts widely warned, there is this place.

Among the advantages with which this historic Virginia estate has been endowed by Italian culture, awareness of that simple reality has held the power of a guiding principle — that the most ambitious celebration of our rapport with the natural world, is to pursue this humblest of all ways of life.

It was inevitable, as the vines and artisans of Barboursville Vineyards established a secure place for our wines, that gastronomy would take root here, inextricably infused with that respect for the character of our fruit, which is at the core of the wines' eloquence and longevity. As Palladio Restaurant exerted demands for horticultural resources under its own cultivation, its gardens proliferated to produce ingredients of distinctive beauty.



For the most recent 25 of our 40 years at Barboursville, my wife Silvana and I have enjoyed Luca's profusely talented and untiring support in the fulfillment of our vision for this estate of wine, so that truly there is nowhere we can turn without delight, inspiration, and gladness that we came here. **Gianni Zonin**

And as guests converged here from further and further afield, to experience the wines of Barboursville, the residences of the past were adapted to hosting them with the same principles of appreciation and affection which inspire the making of wine.

This is not a theme park. This is an estate of wine, facilitated by advantages of setting, history, and vitality of technology and culture, but caused by the generosity of the land, to the vines of working people. We will always be grateful to be farmers.



16 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 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 each course's pairing of food and wine has been conceived since the birth of each ingredient.



Chef Spencer Crawford.

Sommelier Professionista Alessandro Medici.

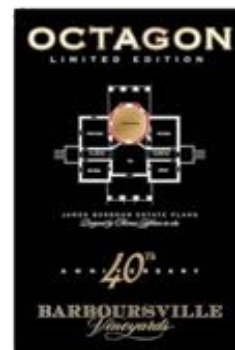


Palladio Restaurant
(540) 832-7848
www.bbvwine.com

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



Celebrating 40 Years
October 29th, 2016

Hors d'oeuvres in the Octagon cellar
Barboursville Brut Anniversary Vintage 2000

**Hot Smoked Rappahannock River Oysters,
Roasted Oyster Mushrooms,
Estate Grown assorted Radishes,
Orange-Shallot Vinaigrette**
Fiano Reserve 2015 First Release

**Estate Grown North Georgia Candy Roaster Squash "Raviolini del Plin",
Pecorino, Thyme Scented Vegetable Broth, Local Wild Truffles**
Nebbiolo Reserve 1998

**Licorice Glazed Border Spring Farm Lamb Chops,
Estate Grown Supernova Sunchoke Purée and "Dr. Martin" Giant Lima Beans,
Octagon Demi-Glace**
Octagon 40th Limited Edition 2014
Octagon Fifteenth Edition 2010

**Albemarle Pippin Apple and Seckel Pear Tarte Tatin,
Governor Barbour Black Walnuts,
Barboursville 2001 Balsamic Gelato**
Malvaxia Paxxito 2008

6:30 PM Black-Tie

I extend the warmest thanks to Sommelier Alessandro, who has led wine service at Palladio from the beginning, for selecting wines for our 40th Anniversary of the highest professional fulfillment for me, to honor the gracious courtesy of our founding host, Dott. Gianni Zonin.

Luca Paschina

Awards for the Evening's Wine List

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 magazine
90 Points Robert Parker
93 Points James Suckling

Nebbiolo Reserve 1998
GOLD MEDAL 2002 San Francisco International
91 Points Robert Parker
Malvaxia Paxxito 2008
GOLD MEDAL & Best in Class Atlantic Seaboard
GOLD MEDAL & Best in Class Beverage Testing Institute
GOLD MEDAL & Best of Show San Francisco Chronicle
GOLD MEDAL & Governor Case VA Governor's Cup
GOLD MEDAL & Sommelier Challenge (California)
93 Points James Suckling

We're happy to announce an extraordinary success story in the revival of a native American vegetable, in new plantings at Barboursville. The first Europeans to explore the New World found native Americans eating the seeds and tubers of a high-protein food unknown to Europe, *Apios Americana*, and although it appeared throughout the original colonies and the territory of the Louisiana Purchase, *Apios* entirely vanished from cultivation because of its modest size, compared with the potato. Working closely with the generous support of *Apios* expert William Blackmon, now retired from LSU's Department of Horticulture, we are excited to be reintroducing a basic native staple of nutrition, through the enthusiastic preparations of our chefs. Resembling a potato, it was introduced in our first menus of 2016. Now, our horticulturist Robert Sacilotto has established four Blackmon-improved selections, in a new garden site for Palladio Restaurant. Our goal is ultimately to choose the best tasting selection and hopefully, but not indispensably, the most productive.



Our very own pioneering *Apios* horticulturists, Robert Sacilotto (L) and his associate Wayne Bowman (R), host their benefactor, Professor Bill Blackmon on a visit to their new garden.



Spring rain comes especially ravishingly to our Chefs' herb garden, drawing as much admiration from the visitors' deck as the historic Ruins, and the thriving rows of vines beyond. Half an hour off the stem, this freshness finds its way to our dishes with inspired presentations.

Also new to Palladio from Robert's gardens this year will be two selected winter squashes (North Georgia Candy Roaster and Futsu) potentially for our famous tortelli di zucca, the Dr. Martin giant lima bean and French cornichon, pea shoots and spring radishes.



Tortelli di zucca.



North Georgia candy roaster.



The estate now sustains its own free-ranging small drove of Berkshire pigs, for pork products exclusive to Palladio Restaurant.



Dr. Martin giant lima beans.



Our Executive Chef, native Virginian Spencer Crawford is equally devoted to discovering first-class ingredients, such as at Rappahannock River Oysters on the Chesapeake, as he is in presenting them to their best advantage at Palladio.



Certain secret sectors of the woods of our estate respond as generously to the active palate as our rows of vines. Seasonal treasures are famous to guests of Palladio Restaurant, and from one mild November in 2015, 100 pounds of wild oyster mushrooms enriched the menu deep into Winter.

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.



www.bbvwine.com

the1804inn@barboursvillewine.com

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

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.



March 27, 1:00 pm

Easter Celebration

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

\$75 per person exclusive of wine, tax and services. Reservation required. 540-832-7848

April 9 and 10, 11-4:30 pm

Spring Vertical Tasting in the Library 1821

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

\$40 per person, no reservation required.



April 23, 7:00 pm

An Evening with Morels

Enjoy Brut and canapés in the Octagon Cellar and a four course feast paired with five Barbooursville wines in the Piedmont Arcades, prepared by Spencer Crawford in cooperation with wild mushroom expert Dr. Jeff Long.

\$135 per person, all inclusive. Reservation required. 540-832-7848

May 8, 1:00 pm

Mother's Day Celebration

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

\$75 per person exclusive of wine, tax and services. Reservation required. 540-832-7848

June 5, 1:00 pm

Vermentino Reserve Celebration

Enjoy a four course feast paired with Barbooursville wines including the 2015 Vermentino Reserve, prepared by Chef Spencer Crawford and guest Chef Joe Sparatta, Executive Chef/Owner, Heritage, Richmond, VA.

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



Chef Joe Sparatta of Heritage

Joe Sparatta makes delicious food in the neighborhood where he lives. A native of the garden state of New Jersey, Joe was born into a family of chefs and he took up the craft at an early age.

Working at The Ryland Inn, Joe got an education and truly found his passion in its kitchen and organic garden, earning four stars from The New York Times. Since its opening, Heritage has garnered numerous accolades including: Chef & Restaurant of the Year Elby's 2015, Southern Living's 100 Best Restaurants in the South 2014, and Richmond Magazine's Best New Restaurant 2013.

August 21, 1:00 pm

Petit Verdot Reserve Celebration

Enjoy a four course feast paired with five Barbooursville wines, to release the 2014 Petit Verdot Reserve prepared by Chef Spencer Crawford and guest Chef Lee Gregory, Executive Chef/Owner, The Roosevelt, Richmond, VA.

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



Chef Lee Gregory of The Roosevelt

James Beard nominee Lee Gregory values season, region and flavor over ego and spectacle. You can see this in action every Tuesday, aka Fried Chicken Night. He worked under chef Dale Reitzer at Acacia in Richmond for five years before moving to Six Burner (Richmond), Mockingbird (Staunton) and Blue Light Grill (Charlottesville). He returned to RVA in 2011 to open The Roosevelt. It was named 2012 Restaurant of the Year by Style Magazine and awarded an Elby as the city's Best New Restaurant. The Roosevelt was again awarded Elbys in 2014 for Restaurant of the Year and Chef of the Year.



September 17, 1:00 pm

25th Annual Italian Harvest Feast

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

\$110 per person, all inclusive.

Reservation required. 540-832-7848

October 22 and 23, 11-4:30 pm

Autumn Vertical Tasting in the Library 1821

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.

\$40 per person, no reservation required.



October 29 6:30 pm

Barbooursville Vineyards 40th Anniversary Celebration

Enjoy and celebrate four decades of winemaking with our Founders Gianni and Silvana Zonin for a special occasion in the history of this Estate. Wine selections will include rare bottles from our cellar and the release of a very limited and numbered edition of Octagon.

\$200.00 per person all inclusive, Black-Tie. See Menu at page 9.

November 12, 7:00 pm & November 13, 1:00 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 expert Dr. Jeff Long and his truffle dog Este.

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

November 24, 1:00 pm

Thanksgiving Celebration

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

\$75 per person exclusive of wine, tax and services. Reservation required. 540-832-7848



December 10, 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 five distinct vintages of Octagon preceded by Brut and canapés in the Library 1821 and Octagon cellar.

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

December 18, 1:00 pm

Christmas Lunch Celebration

Enjoy a five course feast paired with Barbooursville 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 Barbooursville 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
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