



BARBOURSVILLE *Vineyards*

AN ESTATE OF WINE

NEWS 2019

Palladio 20th Anniversary

Octagon defines a vintage

2018, famous for a challenging growing season, will be remembered for delivering us an Octagon vintage, and for consolidating Octagon's renown among the finest wines in America. There could be no regret here for the occasional vicissitudes of weather, which every winegrower knows to expect, when affirmation is so abundant of being on the right path.

There will always be only one Octagon, but this wine's validation of discoveries made possible by its famous Goodlow Mountain growing site, through more than 20 years, has encouraged the sharing of this ground

with varietals which have so distinguished the estate as to rank nearly as its peer. 2018 set a perfect stage for excitement in store for 2019 and 2020, with the release of other superior wines from Goodlow Mountain.

The strenuous character of the 2018 growing season was documented by Luca Paschina in [A Note from the Winemaker](#), and by critic Dave McIntyre in [The Washington Post](#). Although we escaped damaging Spring frost, persistent rainfall through July called for aggressive cluster selection, voluminous leaf removal, and edging our vines

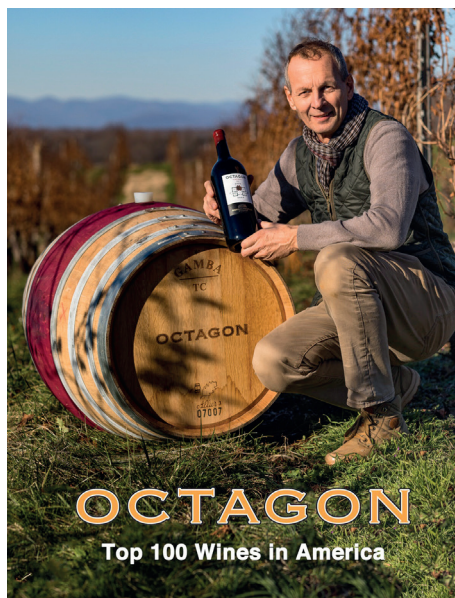
an unprecedented 5 times in 75 days. With these costly precautions viticulturist Fernando Franco, in his 20th vintage with us, prepared our clusters for dramatic rescue by abundant sunshine and warmth from August to early September,

and he made the most of prioritizing our reds destined for Octagon. Further highlights of the season are superior whites, and true Reserve stature of limited volume in our reds.

For Octagon already in bottle, 2018 was a magnificent year. It opened with the **2012, 2014, and 2015 vintages** winning the **Gold Medal at the Virginia Governor's Cup**.

This was followed by [James Suckling.com](#) rating Octagon 2010 at 94 Points, Octagon 2014 at 96 Points, Octagon 2015 at 93 Points, and Octagon 2016 at 95 Points - citing it, at year's end, among the the **Top 100 Wines of America for 2018**. And in October, Luca Paschina was invited again by *Wine Spectator* to present Octagon (2014) at the annual **New York Wine Experience**, as one of the leading wines of the world. That said, why rest on any radiance, if its energy can be shared?

Welcome to new stars.



Octagon shares its terroir

In past editions of this Newsletter, we have reported on the merits of *heeding the truth of terroir*, citing the interactive relationships of physical factors — soil chemistry, soil substructure, meteorological patterns, altitude, and vineyard slope characteristics — with techniques, customs, and cultural values associated with specific grape varieties.



Winemaker Luca Paschina and Viticulturist Fernando Franco planting the Santa parcel of Goodlow Mountain, August 2004.

Even if not everyone would rank these variables in the same defining order, no one would ignore *the importance of several sustained years of a consistent character of fruit, establishing its local signature*. Collectively, these conditions of the winegrowing site, under the patient application of expert viticultural practice, reflect the “energy” which generates the character of our harvests.



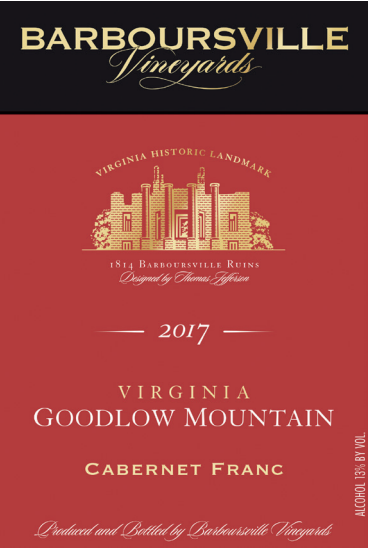
When he arrived at Barboursville in 1990, our 14th year in vine, our present winemaker Luca Paschina had determined to launch a vineyard-wide replanting of our vines on rootstocks of lower vigor, to achieve a better balanced growth. It would be mistaken to regard this important correction as compensation for faults in the terroir, so much as enabling the terroir to present itself in ideal ripening in our grapes. The results were dramatically positive, and signaled a change from simply pioneering the establishment of the growing region, to leading it.

Yet there remained an extraneous, artificial limitation in the production of ideally ripened fruit, which could be overcome only by the availability, finally, of superior plant materials (varietal clones). In 1994 and 1995, these long-awaited plant materials were imported from Europe to American nurseries, to become the literal backbone of our wines.



These plant materials inspired significant expansion into ambitiously selected and carefully prepared growing sites, including but not limited to the west-facing slopes of Goodlow Mountain which rise so abruptly above the lake opposite the Ruins. Possessing untapped advantages of solar and wind exposure, drainage, and more variegated soil substructure than other growing sites, Goodlow Mountain vineyards came to be opened up at this very moment when plant materials became available to exploit its advantages. It followed, in 1997 and 1998, as the entire growing region was experiencing its back-to-back harvests of the century, Goodlow Mountain was presenting us with Governor’s Cup-winning **Cabernet Franc 1997** and Governor’s Cup-winning **Cabernet Sauvignon Reserve 1998**, while also presenting the **Merlot** which made **Octagon Third Edition** famous in [Michael Broadbent’s “Tasting Note 308”](#) in *Decanter*, our first **Nebbiolo Reserve**, which would go on to win the San Francisco Gold Medal, and a Governor’s Cup Gold Medal-winning **Viognier Reserve** and **Vermentino Reserve**.

Viticultural synergies between clonal varieties and growing sites are the stuff of the romance of wine, worldwide. In Goodlow Mountain’s imprint is the highest consistency of varietal performance across a broader varietal range than any known to us in that hunt. Its 20 consecutive vintages have narrowed the question from how well the site will respond to each growing season, to what varieties shall be allocated to its inevitably limited space. The Mountain has been our judge of this.



Never before have we chosen to produce a wine designed, in the most literal sense, by the site where its grapes are grown. As we’ve previously explained, annual comparisons in the performance of every planting sector exhibit an intriguingly shifting mosaic in varietal adaptation. Now, we celebrate an exception.

Year after year, we have found, from one small site on Goodlow Mountain, of no more than 3 and a half acres of Cabernet Franc out of more than 30 acres and multiple clonal types which we cultivate here, a distinctively alluring quality in the fruit which persistently has encouraged production as its own, unblended wine.

Its volume is not such as to transform the profile of the **Reserve Cabernet Franc** or of **Octagon** — the two alternative wines which always claim their share of it — and its excellence in overall quality naturally does not exceed either of those wines.

What sets it apart simply does deserve appreciation and protection. The **Cabernet Franc Goodlow Mountain** is a wine of distinctive spice, and of aromatics, color and flavor qualities of the darker range of berries, especially black currant. Some of these same elements appear, in fact, in the **Merlot** grown for **Octagon** in the plot adjacent to it. We know, however, that our Cabernet Franc holds such a special place in the esteem of our followers as well as of critics, to support a unique cru of this wine for the friends of this grape.

Cabernet Franc Goodlow Mountain 2017 will be released this Summer, for sale only at the winery and through us, online.

Winemakers Luca Paschina (L) and Daniele Tessler (R) tasting Cabernet Franc from 7 different growing sites.



Informally referred to as the *Estate White*, our new wine follows the cultivation techniques we’ve adopted for Viognier as a single varietal, timing the fruit’s harvest in our ideal range of 13-13.5% potential alcohol, while its natural acidity retains the vigor to assure age worthiness and an elegantly food-friendly palate. Whereas Viognier Reserve is fermented in stainless steel, however, the Estate White is fermented in 660-gallon Austrian oak casks, minimally toasted and of such thickness as to yield very moderate porosity to the ambient air. Such casks have proved themselves for generations in the Italian northeast’s age-worthy, vibrantly structured white wines.

Ninety days after fermentation, the wine is transferred to stainless steel, to blend **Viognier (80%)**, with two Goodlow Mountain varietals which had been fermented in virtually neutral barrels of used French oak - **Vermentino (14%)** for its harmonious minerality, and **Falanghina (6%)** for its bright acidity. The blended wine is restored with the lees to the large casks, to age for another 10 months, to be released in Spring, 2020.

An absence of palate heat in the wine’s velvet suppleness, the unveiling of its layered flavors will be remarkable.

The *Estate White* is a craftsman’s expression of principles of taste in balance, destined for graceful evolution and worthy of indefinite aging. Accepting Octagon’s vision in this respect, it frames a blended wine as a coherent, stable solar system, no brash chorus of suns. It is expansive, something rare — in supply, limited, in fulfillment, extended.



Winemakers Luca Paschina (L), Daniele Tessler (R) and Viticulturist Fernando Franco (C), tasting Viognier 2018, the foundation of the new wine.

Most recent Awards

- Viognier Reserve 2016**
GOLD CRITICS CHALLENGE, SAN DIEGO
GOLD 93 PTS WINEMAKER CHALLENGE, SAN DIEGO
92 PTS JAMES SUCKLING
- Viognier Reserve 2017**
GOLD BEST IN CATEGORY ASWA
DOUBLE GOLD SAN FRANCISCO CHRONICLE
GOLD 91 POINTS WINEMAKER CHALLENGE, SAN DIEGO
GOLD MEDAL 2019 GOVERNOR’S CUP

- Vermentino Reserve 2016**
GOLD CRITICS CHALLENGE, SAN DIEGO
GOLD BTI, CHICAGO
92 PTS JAMES SUCKLING
- Vermentino ext. maceration 2017**
93 PTS JAMES SUCKLING
- Vermentino Reserve 2017**
PLATINUM 94 POINTS BEST IN CLASS WINEMAKER CHALL.
GOLD AND 2019 GOVERNOR’ CUP CASE

Sharing nature's radiance: Allegrante in wine and meadow

We were immensely gratified by the reception given in 2018 to our budding Allegrante Meadow, overlooked by our tasting decks and leading to the landmark Ruins on the near horizon, with the Blue Ridge in the distance. At the same time, the new wine which shares its name, Allegrante Rosé, has been a delightful success with our guests, as well as being showered with "Best Rosé" honors at last year's State Fair.



We devote ourselves this **April** to multiple celebrations of Allegrante Rosé. **The new vintage, 2018, will be presented for general release at our Spring Vertical Tasting weekend, the 6th and 7th**, acknowledging the wine's debt to our Goodlow Mountain-grown Petit Syrah and Nebbiolo. We will also be featuring the new vintage of Allegrante with our Spring feast of the longest tradition, the **Morels Dinner, April 27th**, hosted again by our great friend and mycologist Dr Jeff Long, with Chef Spencer Crawford and Luca Paschina. Allegrante's underlying red wine aromatics and flavors will shine with Chef Spencer's *porchetta* of our estate-grazed Berkshire stock.



Tasting decks take in the Meadow, the Ruins, the Blue Ridge beyond.



Milkweed hosting one of many Monarchs for our Meadow.

In the Meadow's first year in 2018, we saw a late-season profusion of Black-Eyed Susan, among the 19 native grass and plant species planted there. 2019 will find the return of these golden yellow flowers in late Spring, to be joined by Purple Coneflower in Summer and Milkweed in Fall. These and other flowers will host multiple pollinators with their nectar, from bees to butterflies, distributing further color and light in flight. Check our Events Calendar for dates of expert naturalist-hosted walking tours of the Meadow, including reports on the Smithsonian Institute's surveys of biodiversity throughout the estate.

Our midsummer night's dream

*I pray thee, gentle mortal, sing again:
Mine ear is much enamour'd of thy note;
So is mine eye enthralled to thy shape;
And thy fair virtue's force perform doth move me
On the first view to say, to swear, I love thee.*



This July, we bring back the Four County Players to the Ruins for 3 weeks of evening performances of *A Midsummer Night's Dream*, set amidst the boxwood groves and parapets of our historic venue of romance. This magical, rustic custom will impart such keen excitement to the quiet nights of the growing season, as surely to waft the grapes toward their happiest ripening. The play's replenishment of charm is feast enough, but it will be supported by a fancy food basket from Palladio (by advance purchase only), wines from our cellar, as well as the undeniable drama of Mr. Jefferson's legacy for its stage.

Picnic basket available by 7-day prior order. 540 832 7848
book@palladiorestaurant.com

Patrons booking our Cottages and Suites will receive complimentary seats in the first two rows and will find in their rooms a bottle of wine and a picnic basket with selected foods from Palladio Restaurant. To book accommodations 540 832 5384 - 1804inn@barbourvillewine.com



What more evocative Shakespearean stage? The Historic Landmark Ruins of Thomas Jefferson's mansion for Governor Barbour.

Thursdays through Saturdays, July 12th - 27th, gates open 5:30pm, curtain at 7:00pm.
Tickets on sale by May 1 through <http://fourcp.org/box-office/> or 540 832 5355

Most recent Awards

Sauvignon Blanc Reserve 2016
92 POINTS JAMES SUCKLING
PLATINUM SAVOR VIRGINIA

Paxxito 2014
GOLD WINEMAKER CHALLENGE, SAN DIEGO

Paxxito 2015
GOLD WINEMAKER CHALLENGE, SAN DIEGO
GOLD MEDAL 2019 GOVERNOR'S CUP

Fiano Reserve 2017
94 POINTS JAMES SUCKLING
Cabernet Franc Reserve 2016
GOLD CRITICS CHALLENGE, SAN DIEGO
GOLD SOMMELIER CHALLENGE, SAN DIEGO
93 POINTS JAMES SUCKLING

Nebbiolo Reserve 2015
PLATINUM 95 POINTS WINEMAKER CHALLENGE, SAN DIEGO
GOLD MEDAL 2019 GOVERNOR'S CUP



Palladio was created by two deep commitments, brought to life in the vineyard’s 20th vintage, and continues to embody them, 20 years later. The first was our founders’ abiding vision, to create what would become the dining room of the estate of wine, framed by their values in welcoming guests and reflecting their own traditions. The second was our winemaker’s determination, after extraordinary advancements in our wines in the mid-90s, to present them in a culinary setting which could reveal their inspiration to accompany dining well at home.

The restaurant which has much to share, is off to a good start. No more than 2 years after its opening in 1999, Palladio was hailed as “one of the finest and most authentic Italian restaurants in the United States,” and holds its place today on many short lists, including *Food & Wine’s*, of the finest winery restaurants in America.



September 1999,
Sommelier Professionista Alessandro Medici.

The anniversary feasts on the calendar for October 5th and 6th will present a retrospective celebration of these first, fast, in many ways fantastic years. Palladio has presided over the launching of every wine of note in the winery’s incomparably diverse and honored cellar, and the menu will revisit those same pairings of food and vintage, in one course after another of pure delight.

Such a creative place doesn’t think of longevity, but of continuity. Silvana and Gianni Zonin delegated Alessandro Medici, director of hospitality at their Tuscan summer estate, Castello di Albola, to develop and guide Palladio from the year before it opened.



Although comfort is its signature, Palladio sets a perfect stage for the most acute and critical appraisal of our wines. Here winemaker Luca Paschina and winery President Francesco Zonin appraise the evolution of a past vintage of Viognier.

(L) Gianni and Silvana Zonin at the historic Barboursville Ruins

Now Sommelier Professionista and still dining room manager, there is no aging in the élan, warmth, and compliment of his service. At the same time, Palladio is enriched as the kitchen is refreshed, with the third Executive Chef, Spencer



Chef Spencer Crawford.

Crawford, now in his 9th year here, bringing a native Virginian’s immersion in regional sources of the finest ingredients. Sam Bowen, the second horticulturist, presides over a kitchen garden of sparkling quality and zest for rarity, to support the happiest invention.

At the center is always the wine. The ideal is still to illuminate every facet of its beauty, one hand clasped in the other, in fulfilling affection.



Risotto of poached lobster tail, roasted tomatoes, fresh herbs & preserved lemon.



Sam Bowen, our estate Horticulturist holding KN Bravo radishes.

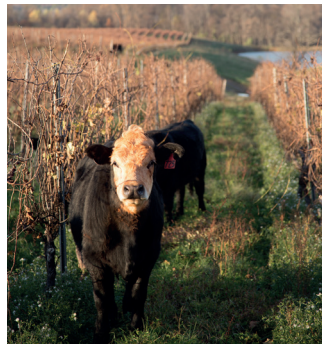
We have always known, a search for beauty in nourishment is natural, and that only its discovery is rare. Ours is a farm devoted to this purpose and its sharing, where energetic enthusiasm extends to all growing things and simply never expires. For us, it is wonderful when the grape is perfectly ripened, the herb aromatically eloquent, the colorful squash opulent in its rarity, the wild mushroom nuanced in its earthiness, the estate-grazed pork esteemed in its presentation, the simple bean a treasure of horticultural scholarship. Every ingredient has its place, and is granted its reason for being.



Doctor Martin lima beans call for good height in harvesting in September. Assistant Horticulturist Wayne Bowman fills the bill.



Seedlings for parsley in the herb garden begin with indoor winter cultivation, conducted by Horticulturist Sam Bowen, to flourish in the herb garden in Spring and Summer.



Black Angus-Hereford cattle graze our vineyards after harvest.



Georgia Candy Roaster squash thrive in our Cropland vineyard, for roastings and soups, as well as for ravioli.



Passion Fruit fills many rôles in our Autumn/Winter menus, as coulis for grillings of fresh fish, sorbets, and oyster garnishes.



Our pure-bred Berkshires, watering here in one of our springs, place our pork dishes in a class by themselves.



Szechuan Buttons, arriving in Summer, lend a striking, tangy liveliness to stewed vegetables.



Radicchio, Radishes, and Violas brighten November with flavor as bold as their hues.



Late summer wild Porcini and Yucca blossoms are ideal for frittata.

Celebration Gala *Twenty Years of Palladio Restaurant*

October 5, 6:30 pm

Assaggini

Barboursville Vineyards Anniversary Brut 1994
Allegrante Rosé 2018

Tonno Scottato con Insalatina Autunnale al Succo di Passiflora
Seared Virginia Yellowfin Tuna,
Shaved Fennel, Beauty Heart Radish, Lime, Estate-grown Passion Fruit and
Castello di Albola Extra Virgin Olive Oil
Viognier Reserve 2006

Sformatino di Parmigiano Reggiano con Tartufo e Prosciutto Nostrani
Parmigiano Reggiano Flan, West Virginia Lagotto Truffles and
Barboursville Farm Raised Berkshire Prosciutto
Nebbiolo Reserve 2014

Raviolini del Plin in Brodo di Coda di Bue
al Profumo di Timo e Cabernet Franc
Braised Veal Ravioli, Thyme Scented Oxtail Broth with Cabernet Franc
Cabernet Franc 1999

Costolette di Agnello alla Liquirizia con Topinambour,
Zucca Bella di Napoli e Melanzana Perlina
Licorice-glazed Retreat Farm Lamb Chops, Supernova Sunchoke Purée,
Roasted Bella di Napoli Squash and Fairy Tale Eggplants
Octagon Fourth Edition 1999
Octagon 200th Anniversary 2010

Trio di Dolci Regionali: Veneto, Piemonte e Sicilia
Traditional Tiramisù
Chocolate and Piedmontese Hazelnut Bunet
Feudo Principi di Butera Extra Virgin Olive Oil Cake
with Candied Orange and Elysium Citrus Blossoms, Honey Whipped Cream
Malvaxia Reserve 2003

Black tie optional

On the lawn of the Historic Ruins

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 the estate horticulturist. 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.

bbvwine.com/our-inn

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 19 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 14 years ago and is the best outfitted for stays of a week or longer.



Calendar of events

Exuberant Celebrations, All Year

March 9, 1:00 pm

Venetian Winter Feast

A traditional four course feast of classic Venetian dishes paired with wines from Barboursville and our Founder's Estate Ca' Bolani in Veneto. \$110/person, all inclusive. Reservation required. 540-832-7848

March 17, 12:30-3:30 pm

Wine, Oysters and live music in Library 1821.

Vineyard views, live music, and the oysterman from Rappahannock River Oyster shucking fresh Old Salty & Bayside Oysters, (\$18 for a plate of 6). All our wines available for purchase by the flight, glass or bottle. A flight of Sauvignon Blanc Reserve 2014/15/16 will also be featured.

No reservation required. For more information contact Library1821@barboursvillewine.com



April 6 and 7, 11- 4:30 pm

Spring Vertical Tasting

Sample the next Octagon from barrel, taste and purchase an extensive selection of fine older vintages, drawn from perfect cellaring conditions. Charcuterie, artisanal cheeses and fresh breads from Palladio Restaurant will refresh the palate.

\$45/person, no reservation required.

April 21, 1:00 pm

Easter Celebration

A four course feast paired with Barboursville wines, prepared by Chef Spencer Crawford. \$80/ person exclusive of wine, tax and services.

Reservation required. 540-832-7848



April 27, 7:00 pm

An Evening with Morels

Brut and canapés in the Octagon Cellar and a four course feast paired with Barboursville wines, prepared by Chef Spencer Crawford in cooperation with wild-mushroom expert Dr. Jeff Long. \$135/person, all inclusive.

Reservation required. 540-832-7848

May 12, 1:00 pm

Mother's Day Celebration

A four course feast paired with Barboursville wines, prepared by Chef Spencer Crawford. \$80/person exclusive of wine, tax and services.

Reservation required. 540-832-7848



May 31, 7:00 pm

An Evening in Puglia

A traditional four course feast of classic Pugliese dishes, prepared by Chef Spencer Crawford, paired with wines from Barboursville and our Founder's Estate Masseria di Altemura in Puglia.

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

July 14, 1:00 pm

Guest Chef Tae Strain of Momofuku, CCDC

A four course feast overlooking the vineyards, prepared by visiting Executive Chef Tae Strain of Momofuku CCDC paired with Barboursville wines.

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

July 12/13/18/19/20/25/26/27, gates open 5:30 curtain at 7:00 pm

Shakespeare at the Ruins by Four County Players present Midsummer Night Dream

Come enjoy great acting under the stars in front of the historic ruins and Barboursville wines. Gourmet picnic basket can be pre ordered through Palladio Restaurant 7 days in advance.

Tickets on sale May 1, 2019 www.fourcp.org 540-832-5355 and food reservation book@palladiorestaurant.com 540-832-3824

August 18, 1:00 pm

Cabernet Franc Reserve Feast and release of Goodlow Mountain 2017

A four course feast paired with current and older vintages of Cabernet Franc Reserve prepared by Chef Spencer Crawford and by Guest Chef Melissa Close-Hart from Junction Restaurant, Charlottesville VA.

\$120/person, all inclusive. Reservation required. 540-832-7848



September 14, 1:00 pm

Italian Harvest Feast

A traditional four course feast paired with Barboursville wines, prepared by Guest Chef Cesare Lanfranconi and Chef Spencer Crawford. \$110/person, all inclusive. Reservation required. 540-832-7848

October 5, 6:30 pm

20th Anniversary Dinner feast of Palladio Restaurant by the Historic Ruins

A five course dinner **on the lawn of the Historic Ruins** inspired by retrospective dishes and extravagant wine pairings including rare vintages from the late 90's. Black tie optional.

\$350.00/person, all inclusive, seating is limited. Reservation 540 832 7848

October 6, 1:00 pm

20th Anniversary Lunch feast of Palladio Restaurant

Celebrate with us and enjoy a five course lunch inspired by retrospective dishes and extravagant wine pairings including rare vintages from the late 90's.

\$225.00/person, all inclusive, seating is limited. Reservation 540 832 7848

October 26 and 27, 11-4:30 pm

Autumn Vertical Tasting

Sample the next Octagon from barrel, taste and purchase an extensive selection of fine older vintages, drawn from perfect cellaring conditions. Charcuterie, artisanal cheeses and fresh breads from Palladio Restaurant will refresh the palate. \$45/person, no reservation required.

November 9, 7:00 pm

Annual Truffle Feast

Brut and canapés in the Octagon Cellar and a four course truffle dinner with five wines in the Piedmont Arcades, prepared by Chef Spencer Crawford in cooperation with Truffle forager Dr. Jeff Long and his truffle dog Este. \$170/person, all inclusive. Reservation required. 540-832-7848

November 10, 1:00 pm

Annual Truffle Lunch

A four course truffle feast with five wines prepared by Chef Spencer Crawford \$170/person, all inclusive. Reservation required. 540-832-7848

November 17, 12:30-3:30 pm

Wine, Oysters and live music in Library 1821

The program is identical to the March 17 event.

November 28, 1:00 pm

Thanksgiving Celebration

A four course feast paired with Barboursville wines, prepared by Chef Spencer Crawford. \$80/person exclusive of wine, tax and services. Reservation required. 540-832-7848



December 7, 7:00 pm

"The Octagon"

A spectacular feast of four courses prepared by Chef Spencer Crawford paired with a rare flight of four vintages of Octagon preceded by Barboursville Brut Rosé and canapés in the Octagon Cellar. \$170/person, all inclusive. Reservation required. 540-832-7848

December 15, 12:30-3:30 pm

Wine, Oysters and live music in Library 1821

The program is identical to the March 17 event.

December 22, 1:00 pm

Christmas Lunch Celebration

A four course feast paired with Barboursville wines, prepared by Chef Spencer Crawford.

\$80/person exclusive of wine, tax and services.

Reservation required. 540-832-7848

December 31, 7:30 pm

New Year's Eve Dinner and Celebration

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

Vocalist and guitar Brazilian Music by Beleza Duo.

\$175/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 12:00-2:30 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
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Barboursville, Virginia 22923
www.bbvwine.com

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