

VIRGINIA HISTORIC LANDMARK



BARBOURVILLE

Vineyards

AN ESTATE OF WINE

NEWS 2020

Final Print Edition - Future Annual Newsletters to be All-Digital. Subscriptions and information, see Page 3

For followers of winegrowing in our part of Virginia, the exceptional vintage of 2019 will someday be remembered for wines that achieved top rankings from the most discerning critics and competition juries. This was already true for ourselves this year, with wide acclaim for our wines of the 2017 and 2018 vintages, some still not released except to the critical press. With 2017 and 2019 as stand-out vintages, bracketing the smaller-production growing season of 2018, we can promise that followers of our wines will have much to enjoy without interruption, for the next 15 years and more.

Yet this cascade of kind comment and high rankings for several of our wines, of rare diversity, echoes from even longer precedent. We have been hearing these reports for more than 20 years.

For these reasons, our annual Newsletter, a kind of annual report to stakeholders, takes also a historical perspective in this edition, for the many people of no prior introduction to our vineyard, who will be drawn by the media to these recent vintages. We first must

make note of the breadth of selection in our wine varieties which are now named among the finest, worldwide, on a consistent, predictable basis — at least three whites, constantly greeted as astounding, and at least three reds which almost always equal or surpass them, covering 5 distinct European regions of origin. We do not set out to prove the range of this terroir. A wine region may claim the respect of the world, for several fewer wines than we've established here. We set out to create the finest Cabernet Franc in the region, and they say we've done it. We set out to create the best Viognier

on the East Coast, and they say we've done it two vintages in a row. We set out to create a Bordeaux blend which can keep company with the best produced in that region, and they invite us to present Octagon from New York to Hong Kong to Miami, among wines so ranked by *Wine Spectator*, *James Suckling*, and many other critics. So, let us revisit the underlying context of our soils and climate, and a select six wines which portray their versatility. Welcome to our estate of wine.



190 Points in two wines, 95 for Octagon 2016 and 95 for Cabernet Franc Goodlow Mountain 2017, presented by Francesco Zonin of our founding family (L) and winemaker Luca Paschina (R) in Miami, January 2020, at the invitation of James Suckling's Great Wines of the World celebration.

Laying the groundwork for fine wine

In order to prepare a parcel on our estate for planting, we first have to understand the geological and chemical composition of its soils. Our vines occupy ground of sedimentary rock of volcanic origin and separate stratifications of sandstone and conglomerates. The stones that are present show more or less alteration of their heritage as ultrabasic rock, rich in iron and magnesium belonging to the serpentine type, locally called greenstone. The alteration of the greenstone in an oxidative environment, through ferrololysis, generates our richly red colored clay. This process creates acid soils which are slow in decomposing organic matter, and therefore require a very specific and natural fertilization approach.

Although vital organic matter is abundant, it is not fully accessible to the vine in this acidic environment, which we therefore amend with additions to the soil of crushed limestone from the Shenandoah Valley and fresh chicken litter. The limestone raises the pH, elevating microbial activity, while the chicken litter is quick food access for the latter. The microbes will break down the organic matter to a more simple and ready to use form, for a cover crop and later for the vines.



Viticulturist Fernando Franco (R) with geologist Dominique Massenot (L) studying the soil structure of a new Nebbiolo parcel in development on Goodlow Mountain.

As the products are dispersed, the soil is plowed in order to mix the amendments within, followed by seeding a cover crop composed of winter rye, which will quickly produce a strong root system that breaks and softens the soil structure and avoids erosion; red clover and purple vetch legumes for fixing nitrogen from the air in the root system itself. A few months later the whole field vegetation is mulched, plowed and turned underground again, where the raw organic matter will be digested by the microorganisms to build up the food source for our future vineyard. This process

is repeated for three years before planting the vines. Since the lower layers of our ground have been compacted through the millennia, a few weeks before planting, a tight pattern of deep ground ripping (30 inches) is done in order to soften such layers of soil to facilitate penetration by the root system of the young vines. This will enable their access to minerals and water, and with this soil preparation we are able to farm our vines without irrigation.

With these preparatory processes applying to any parcel, the second priority of the choice of parcel site then becomes one of matching the slope and other drainage characteristics to distinctive varietal requirements. For parcels of the lowest water retention, Cabernet Sauvignon has the highest claim, because of its greater aversion to soils of retained water. The more moisture-tolerant Merlot, Cabernet Franc, and Petit Verdot are well suited to a broader range of soil compositions, and Viognier, Vermentino, and Moscato even more so.

After 3 years of cultivation we will have our first crop.



Every vine a treasure: 1-year-old vines in training on a sloping site on Goodlow Mountain, the Blue Ridge plainly etched on the horizon.

Digital news update

An indispensable report to our friends, the Annual Newsletter has grown with us in more than 25 years of publication, from reporting on the establishment of vineyards and wines now recognized world-wide, to presenting news of a benchmark restaurant, ranked among the finest wherever wine grapes are grown, and of accommodations of great comfort and serenity, in the wine region foreseen by the architect of this estate's landmark, Thomas Jefferson.

This vitality has outgrown the printed setting, and with the 2021 edition the Newsletter will step into digital form exclusively, with all the portability of the print version, while being more searchable and interactive, and enjoying the communicative advantages of the digital platform.

Subscribers to our occasional Notes from the Winemaker, issued every 6-8 weeks throughout the year, are automatically enrolled as subscribers to the Annual Newsletter as well.

To receive the next Newsletter, therefore, please simply select the "Get Our News" tab on any page at our website, bbvwine.com.



An early harvest morning in late September 2019, kneeling in red clay of Goodlow Mountain to retrieve a superior pendant cluster, from vines set aside for our single-vineyard Cabernet Franc and for Octagon.

First planted here in 1977, Cabernet Franc quickly hinted at its promise, flourishing in our soils and tolerant of our variety of growing seasons. In our early years, it was fermented as a simple field blend with Cabernet Sauvignon. It was not until 1991 that we undertook separate fermentations from various vineyard fields, resulting in Cabernet Franc's first vintage under its own name. In the adverse season of 1992, it clearly stood out, in varietal character and overall elegance.

Persuaded by this performance, in 1993 we planted 8 new acres and in 1994 an additional 4 in Cabernet Franc. This commitment was likely the most auspicious turning point in Virginia winegrowing up to that time.

The first vintage of that expansion,

coinciding with the blazing good fortune of a great growing season, won the 1997 Cabernet Franc the Virginia Governor's Cup and the attention of critics nationwide. The hopeful experiment of the past became a reality with a brilliant future. This breakthrough inspired the confidence to achieve several others since, ultimately with Octagon and, we fully expect, with an Estate White wine, now in progress.

Cabernet Franc and Virginia viticulture represent a bilateral conquest, in which the adaptation of the grape to our terroir has etched a brilliant new imprint of the wines it produces. It is now customary to discuss an "East Coast Cabernet Franc" as much as a version from the Loire or Maremma.

[We have presented the wine as a Reserve since the 1999 vintage](#), and with the 2017 vintage introduced the single-vineyard Goodlow Mountain Cabernet Franc.

The Reserve is found now in several cities nationwide and in leading overseas markets, notably London and Milan, and Goodlow Mountain 2017 has been named the finest in the East Coast at [Jamessuckling.com](#), tied with Octagon 2016 at 95 points. Since our previous newsletter, we celebrated our debt to this grape by planting 4 additional acres in 2019, and preparing 8 more on Goodlow Mountain for planting in 2020. Great things happen when we do.



The name, Octagon, derives from the multi-faceted perspectives from Jefferson's famous 8-sided room at the core of his design for the plantation house here, for Governor James Barbour, in 1814. Because of the blend's multiple varietal "vantage points," its evolution in bottle over a long life also affords the most continuously transforming image in wine that we produce. It is like visiting a family known intimately, whose elegant manners and harmoniousness hold firm as its members mature at their own pace. For wine lovers, it is just that intriguing, just that gratifying, [through a relationship of 20 years.](#)

The first Octagon was created in 1991, to celebrate our 20th anniversary in vine in 1996. With the second Octagon, from the great vintage of 1997, it became clear that we were producing wines of excellence well in advance of the critical community's expectations.

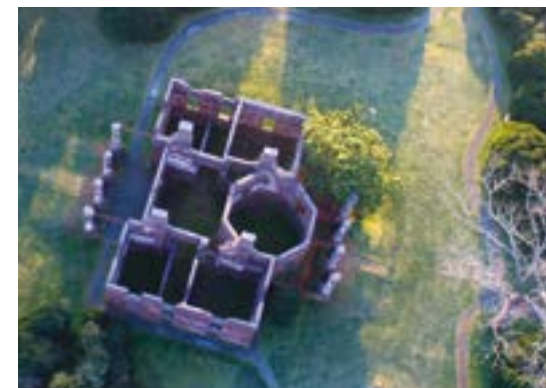
To overcome entrenched skepticism toward Virginia winegrowing, Octagon led to the creation of our own restaurant, Palladio, for people to appraise our wines in a setting of the culinary excellence for which they were destined.

The vision is constant, its fulfillment keeps unfolding. A wise program of cellaring Octagon and our leading red varietals has led to the opening of our Library 1821, where the wines can be savored in tastings and purchases of historic depth.

The estate is now one of the leading winery destinations in America, which is largely attributable to Octagon's lead. In 2018 and 2019 we were called by *Wine Spectator* to present Octagon from Las Vegas to Chicago to Miami to New York, and in 2019 and 2020 were invited by *James Suckling* to pour it in Hong Kong and Miami, respectively. It's good to know how well this estate can travel in bottle, and how gently the limits have fallen for Octagon.



Every Octagon since 1998 has been aged in barrels created by one family cooperage in Alba, Piemonte. The virtue of their consistency has spoken for itself.



Designed 1814, completed 1821, and destroyed by fire at Christmas, 1881, Jefferson's mansion for Governor James Barbour is revealed as a stunning monument to the Octagon.

Nebbiolo, the improbable native

If ever there were a wine designed by Nature to flourish in the upland sportsman's paradise of the Virginia Piedmont, it is Nebbiolo, but even a match made in Nature requires the spark of desire to release its proof. Because this vineyard brought these motives together in the slopes of Goodlow Mountain, our Nebbiolo Reserve has won the Gold Medal at the *San Francisco International Wine Competition* 3 times since its introductory vintage in 1998, at first alone in the entire field, while more than 20



The signature conical cluster of Nebbiolo, ripened for the selection of the harvester -- densely packed berries, smaller but more numerous than the Bordeaux reds.

Cabernets and as many Syrahs claimed the same prize. Worldwide, the wine is scarce, and in its home country of Italy the production codes limit its planting to the single sub-Alpine province of Piemonte, where it is revered without rival. So deeply associated with this exclusivity of origin in Piemonte as the wine has been, in the minds of connoisseurs and critics, it has long been thought a heresy to grow it elsewhere, and even a folly, in the eyes of a kind of territorial mysticism, verging on loyal superstition. That said, Nebbiolo had never been grown in volcanic clay soils, such as ours. The likelier excuse for provincial skepticism is suggested by the character of the wine, itself, which is distinctly earthy, very indicative of the forest floor and the wild mushrooms and truffles so prized in its embrace, and priceless to gourmards and hunters. Nebbiolo's renown was made in dining, exploiting these rustic treasures. It marries perfectly with wild game, from fowl to boar to

venison, and favors the long slow extraction of flavors and textures of a Fall or Winter braise or roast. In the cellar, it ages to great advantage for decades. Its place in Northern Italian culture has inspired a magnificent culinary tradition around it. In every way, Nebbiolo seems obliged to come from there.

It turns out, that the way to create [a Nebbiolo which critics describe as the finest outside of Italy](#), is to identify someone who understands it — a promising young winemaker



Winemaker Luca Paschina in a Nebbiolo vineyard near Alba which he knew as a student at Istituto Umberto I, attending an international Nebbiolo growers' convention in Alba in 2005.

from the leading academy in Piemonte, his father a Nebbiolo grower before him — and offer him the task of producing good wines at this estate. Arriving in 1990, he first undertook to strengthen the wine program already in place, before yielding to the irresistible desire in 1995, to plant an experimental half-acre plot of Nebbiolo. As fate would have it, he achieved his first vintage in one of the great years of the 20th Century, 1998, at a time when his Bordeaux reds program was so strong that he was able to commission the most select barriques of new French oak produced in this world, from a cooper in Piemonte. 18 months later, the first Nebbiolo Reserve was released, and it brought great credit even to the critics. They did not suppress their admiration, Nature had been allowed her triumph, and the rest of us had another gorgeous wine to identify this growing region.

Paxxito - The extract of the ages

Paxxito was introduced with the 2001 vintage - a superior growing season which gave us our highly prized 5th Octagon. Like Octagon, it is an eloquent blended wine of very superior age-worthiness, representing several years of selective development of its varietal constituents, and has come to be respected as a signature of the estate. Based always on approximately equal contributions of Moscato Ottonel and Vidal Blanc, well adapted to our terroir, the great story of Paxxito lies more in its winemaking methods and perspectives, than in winegrowing techniques. Concisely put, it is an annually acknowledged masterpiece, based upon equal parts traditional simplicity and extravagant, expert patience. A white wine of great depth of gold, it has all of the passion of our Reserve reds, and [a shelf life to accompany the best of them](#).



The Moscato Ottonel and Vidal Blanc for Paxxito are among our earliest to ripen for harvest, which is only the start for them, of a months' long process of careful hand-selection.

Paxxito is named for the ancient winemaking process which it honors, and revives with consistent success. The *Passito style*, based upon a harvest of grapes young enough to retain a vitally structuring acidity, calls for the fruit to be air-dried for 3 to 4 months in a barn, open to natural ventilation, so that as they raisinize, their concentration of flavors and sugars is at least the equal in delicacy, suavity, and power of those relying on botrytis ("noble rot") or freezing (eisswein or cryogenics). Meanwhile, the fruit remains subject to repeated hand-selection.

When pressed, these grapes will yield less than a third of their original juice - an inefficiency rewarded by great opulence, like a lightly veiled honey, which is allowed to settle in stainless steel tank, where fermentation will be triggered spontaneously by native yeasts retained by berries which were inoculated by the vineyard's bees while on the vine. The fermenting wine is racked into very neutral small oak barriques, reserved for this wine alone for up to 15 vintages. There, fermentation rises and falls on the lees, or spent yeasts, for more than 2 years, endowing the finished wine with vital layers of almost incomparable complexity.

The pressing of the raisins resulting from months of air-drying presents the most luxuriant extract in wine, to commence an infinitely patient fermentation in neutral oak barriques. The wine originally presented as Malvaxia Passito became known simply as Paxxito for trademark reasons several vintages ago.



Viognier Vermentino

Viognier - the revelation of style

Wine Enthusiast selected our 2017 vintage as one of their Top 100 wines in 2019, out of more than 20,000 tasted across the globe, and the Atlantic Seaboard Wine Competition named the 2016 and 2017 vintages Best in Class. Although Viognier is one of the least produced of the vinifera wines around the world, it is important to



The months-long vigil of the winegrower in the Viognier vineyards expires at dawn on harvest day, which began in the cool darkness of midnight.

the famous Syrah-growing areas of the northern Rhône Valley, whose very warm and sometimes moist growing season suggested to many, including ourselves, an adaptability to Virginia. This has been so pervasively shown to be true, across much of the Commonwealth, that the techniques of producing Viognier in Virginia have widely imitated the French model. Except here. We turn away from their employment of oak barrel in fermentation or in aging, we avoid malolactic fermentation, and we harvest with slightly lower potential alcohol. Techniques appropriate in the Rhône would distract from our fruit's innate character, resulting in opulence without coherency. By fermenting and aging in stainless steel, with lees contact continuing for a full 11 months, we preserve the signature

floral brightness of Viognier in a refreshing profile. [When critics speak of an East Coast Viognier](#), it's our pleasure that they speak of ours.

Vermentino - the exuberant sensation

We think every winery should produce a Jaguar XK roadster from the 1950s, for touring the coastal highway of sparkling maritime cuisine. A wine to chill for a picnic on a sunny sloping hillside, such as here, overlooking Jeffersonian ruins in the



On a coastal slope in Liguria high above the Tyrrhenian Sea, winemaker Luca Paschina revisits Vermentino vineyards he first met as a boy on holiday from Piemonte.

foreground and the Blue Ridge on the horizon, beyond receding vine rows of impeccable posture. For charcuterie or chicken, from a tea towel in a wicker basket, or icy shrimp from a cooler at one's feet, Vermentino is that wine for which the dream is universal and whose discovery is astonishing.

A luminous, dry white wine from the warm coastal growing regions of Liguria, Corsica, Sardinia, and Tuscany, which we handle in the winery with the techniques we developed for our Viognier, Vermentino is effusive in concentration and lusciousness. Planted only 10 vintages ago, it has seized upon our Goodlow Mountain vineyard

as its ideal second home in the New World. Leaping to [the forefront of our critical and popular successes](#), to join Paxxito and Octagon in consistency of Gold Medals and mid-90 ratings, Vermentino has inspired our further winegrowing of grapes of coastal origin, Fiano and Falanghina, which prosper with us equally in limited production.

From every perspective, what shines through?



Allegrante Meadow's expansive decks offer seating, shade and sun for enjoying our wines with sweeping views of the estate.



Our ultimate tasting setting for the enjoyment of any of our wines, naturally, is the restaurant they brought to life, Palladio, cited by Food & Wine among the finest winery restaurants in America.



Library 1821 is the conservatory of our vineyard, a bright veranda space where the legendary vintages of the past can be revisited in select tastings and purchases, in a setting open to the slopes where they came from.



The Tuscan Tasting Room and Octagon Cellar present the fullest range of our wines, amidst the historic artifacts and portraiture, video and histories of the estate's singular place in the creation of this wine region.

Exemplary reviews of wines available here

Octagon 2015

- GOLD, VIRGINIA GOVERNOR'S CUP 2018
- GOLD & BEST IN REGION, TEXSOM IWC 2018
- 93 POINTS, *JAMES SUCKLING.COM*

2014

- GOLD GOVERNOR'S CUP CASE 2020
- 90 POINTS, *WINE SPECTATOR*
- 96 POINTS, *JAMES SUCKLING.COM*

2013

- GOLD, AWARD OF EXCELLENCE, BEST IN REGION, TEXSOM IWC 2015
- GOLD, 96 POINTS, BEVERAGE TESTING INSTITUTE
- GOLD, *SAN FRANCISCO CHRONICLE IWC*

2012

- GOLD, VIRGINIA GOVERNOR'S 2018
- 91 POINTS, *WINE SPECTATOR*
- 93 POINTS, ANDREW JEFFORD, *THE WORLD OF FINE WINE*

2010

- PLATINUM, BEST IN CLASS BORDEAUX BLEND, 96 POINTS, CRITICS CHALLENGE 2014
- 91 POINTS, *WINE SPECTATOR* 2015
- 94 POINTS, *JAMES SUCKLING.COM* 2018

Vermentino Reserve

2018

- GOLD GOVERNOR'S CUP CASE 2020
- DOUBLE GOLD, *SAN FRANCISCO CHRONICLE IWC* 2019

2017

- GOLD AND GOVERNOR'S CUP CASE 2019
- PLATINUM, BEST IN VARIETAL, CRITICS CHALLENGE 2019

Viognier Reserve 2017

- DOUBLE GOLD, *SAN FRANCISCO CHRONICLE* 2018
- TOP 100 WINES OF THE WORLD, 90 POINTS, *WINE ENTHUSIAST* 2019

Nebbiolo Reserve

2015

- PLATINUM, 95 POINTS, WINEMAKER CHALLENGE 2019
- GOLD, VIRGINIA GOVERNOR'S CUP 2019
- 93 POINTS, *JAMES SUCKLING.COM*

2010

- 92 POINTS, *WINE ENTHUSIAST*

2005

- GOLD, SAN FRANCISCO INTERNATIONAL

2004

- GOLD, VIRGINIA GOVERNOR'S CUP

1998

- GOLD, SAN FRANCISCO INTERNATIONAL

Cabernet Franc Reserve

2017

- GOLD, CRITICS CHALLENGE INTERNATIONAL 2019
- GOLD, 90 POINTS, SAN FRANCISCO INTERNATIONAL 2019
- 92 POINTS, *JAMES SUCKLING.COM* 2019

2014

- GOLD, VIRGINIA GOVERNOR'S CUP 2017
- 91 POINTS, *THE WINE ADVOCATE*

2011

- GOLD, SAN FRANCISCO INTERNATIONAL 2013

2009

- GOLD, VIRGINIA GOVERNOR'S CUP 2012

2007

- GOLD, MONTICELLO WINEGROWERS COMPETITION 2009

Paxxito 2015

- GOLD, VIRGINIA GOVERNOR'S CUP 2019
- GOLD, SOMMELIERS CHALLENGE 2018
- DOUBLE GOLD, BEST PASSITO, 97 POINTS, SAN FRANCISCO 2019



Chef Spencer Crawford.

Through the years, now more than 20 at the center of our estate, Palladio has continued to refine and adapt its defining signature — the *menu degustazione*, or tasting menu of courses paired with wines to reveal the character of every element of the meal. Now there are flights of Reserve reds available to accompany the meal, or to highlight a main course, drawn from cellars covering the entire history of the restaurant. Now there are more Best-in-Class wines than ever, in vintage and in grape variety, to request from its incomparable List. Now there

are more courses than the exception, shaped by our own produce, grown to the specifications of our own chef, to complement our reach throughout a rich radius of local farms who share our philosophy and respect for art and craft, to augment the most select ingredients imported from loyal sources in Italy. With [seasonal menus changing several times per year](#), and wines selected by our Sommelier Professionista illuminating the newest successes as well as the classics of the vineyards, Palladio remains eternally fresh. At the end of the meal, at the end of the day, Palladio is unique in our region, and incomparably the best portal for participating in our passion for sharing delight with family and friends.

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
from June 29-July 8**



Award-winning Piedmont cheese farmer Gail Hobbes-Page, founder and leader of Caromont Farm since 2007, crafts seasonal cheeses inspired by some of our products, such as a goat cheese brushed with ash from our grapevines and another with the lees of the Cabernet Franc.



Local beekeeper Diego DeCorte of Elysium Honey, like our winemaker Luca Paschina, brought to our region a deep passion for the wine and food culture of Piemonte, and is assisting us in developing gourmet honey from four hives he will tend for us in our Allegrante Meadow (see page 9). We will produce a clear and floral Spring honey based on blooms of locust, poplar, and wild cherry; and a Fall honey, darker and more intense, based on the wildflowers of the Meadow.



Our Horticulturist Sam Bowen brings a wealth of fresh vegetables to be highlighted by Chef Crawford in preparations such as this salad of radicchio variegato with Beauty Heart and KN Bravo radishes and edible violas, pancetta of estate-raised Berkshire pork and accents of miner's lettuce (claytonia).



Sam Bowen, our Estate Horticulturist holding KN Bravo radishes.



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.

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 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 14, 1:00 pm
Guest Chef Robert Wiedmaier of Marcel's, DC.
A four-course feast paired with Barbooursville wines, overlooking the vineyards, prepared by visiting Michelin starred Chef Robert Wiedmaier of Marcel's, D.C., in cooperation with Chef Spencer Crawford. \$125 per person, all inclusive. Reservation required. 540-832-7848

March 15, 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 2015/16/17 will also be featured. No reservation required. For more information contact Library1821@barbooursvillewine.com



April 4 and 5, 11 am - 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 per person. No reservation required.

April 12, 1:00 pm
Easter Celebration
A four-course feast paired with Barbooursville wines, prepared by Chef Spencer Crawford. \$90 per person exclusive of wine, tax and services. Reservation required. 540-832-7848



April 25, 7:00 pm
An Evening with Morels
Brut and canapés in the Octagon Cellar followed by a four-course feast paired with Barbooursville wines, 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 10, 1:00 pm
Mother's Day Celebration
A four-course feast paired with Barbooursville wines, prepared by Chef Spencer Crawford. \$80/person exclusive of wine, tax and services. Reservation required. 540-832-7848

June 26, 7:00 pm
An Evening in Sicily
A traditional four-course feast featuring classic Sicilian dishes paired with Barbooursville wines and from our Founder's Sicilian Estate Feudo Principi di Butera, prepared by Chef Spencer Crawford. \$125 per person, all inclusive. Reservation Required. 540-832-7848

August 16, 1:00 pm
Cabernet Franc Reserve Feast
A four-course feast paired with current and older vintages of Cabernet Franc Reserve, prepared by Michelin Starred Guest Chef Lorenzo Cogo from Ristorante El Coq in Vicenza and Chef Spencer Crawford. \$125 per person, all inclusive. Reservation required. 540-832-7848



September 12, 1:00 pm
Italian Harvest Feast
A traditional four-course feast paired with Barbooursville wines, prepared by Guest Chef Cesare Lanfranconi and Chef Spencer Crawford. \$115 per person, all inclusive. Reservation required. 540-832-7848

October 24 and 25, 11:00 am - 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 per person. No reservation required.

November 14, 7:00 pm
Annual Truffle Feast
Brut and canapés in the Octagon Cellar followed by a four-course truffle dinner paired with five Barbooursville wines, prepared by Chef Spencer Crawford in cooperation with Truffle forager Dr. Jeff Long and his truffle dog Este. \$170 per person, all inclusive. Reservation required. 540-832-7848



November 15, 1:00 pm
Annual Truffle Lunch
A four-course truffle feast paired with five Barbooursville wines, prepared by Chef Spencer Crawford. \$170 per person, all inclusive. Reservation required. 540-832-7848

November 15, 12:30 pm - 3:30 pm
Wine, Oysters and Live Music in Library 1821
This program is identical to the March 15 event.

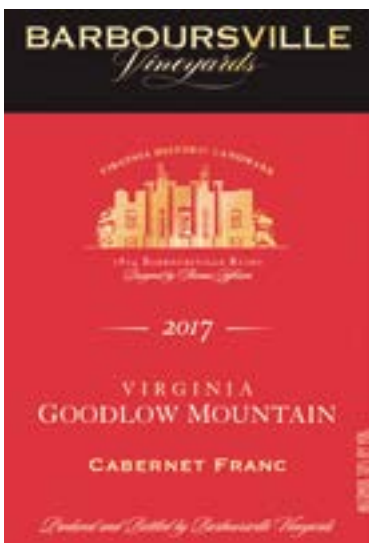
November 26, 1:00 pm
Thanksgiving Celebration
A four-course feast paired with Barbooursville wines, prepared by Chef Spencer Crawford. \$90 per person, exclusive of wine, tax and services. Reservation required. 540-832-7848

December 5, 7:00 pm
"The Octagon"
A spectacular feast of four courses paired with a rare flight of four vintages of Octagon, preceded by Brut and canapés in the Octagon Cellar, prepared by Chef Spencer Crawford. \$175 per person, all inclusive. Reservation required. 540-832-7848

December 20, 1:00 pm
Christmas Lunch Celebration
A four-course feast paired with Barbooursville wines, prepared by Chef Spencer Crawford. \$90 per person, exclusive of wine, tax and services. Reservation required. 540-832-7848

December 20, 12:30 pm - 3:30 pm
Wine, Oysters and Live Music in Library 1821
This program is identical to the March 15 event.

December 31, 7:30 pm
New Year's Eve Dinner and Celebration
A five-course feast paired with Barbooursville wines, prepared by Chef Spencer Crawford. Vocalist and guitar Brazilian Music by Beleza Duo. Black tie optional. \$185 per person, all inclusive. 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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