

BARBOURSVILLE *Vineyards*

Wine Tasting and Talk with Estate Director & Winemaker, Luca Paschina

Wine #1

Barboursville Vineyards Anniversary Cuvée Brut 1994

To celebrate the 200th Anniversary (1814-2014) of the Barboursville Mansion, we have especially selected this classic Vintage 1994 sparkling wine from 100% Chardonnay that has been in gaining on its lees for over 22 years. This collaboration of winemakers from estates in two continents, under the founding ownership of Gianni Zonin, Tenuta Il Bosco and Barboursville Vineyards, results in an exclusive expression of a classic viticultural vision.

Wine #2

Barboursville Vineyards Sauvignon Blanc Reserve 2014

A dry white wine showing citrus, grassy notes, finesse, minerality and a refreshing acidity. Ideal with oysters, shellfish and grilled seafood, young cheeses, and vegetarian fare.

Wine #3

Barboursville Vineyards Viognier Reserve 2020

Planted widely now in many regions of Virginia, Viognier evolves so vividly in our Piedmont terroir that we were the first to abandon oak and malolactic fermentation to reveal the complexity within its warm climate sultriness, and the vitality of middle palate sustaining its floral opulence. Notes of juicy pear, passion fruit and hints of citrus on a gentle herbal frame.

Wine #4

Barboursville Vineyards Allegrante Rosé 2020

Blending our internationally esteemed Nebbiolo (18%) with recently established Petit Syrah (82%) has resulted in a vintage wine of complex aromatics and gratifying mouth feel, with the delightful lightness desired in a fine rosé. Extravagantly pretty stone fruit nose and palate, with fresh cut roses in a vivaciously succulent, yet pleasingly astringent profile.

Chef Selected Assaggini

Fava Bean "Bruschetta" on Toasted Focaccia

Mini Crab Cake with Lemon Aioli

Chilled Cucumber, Watermelon & Tomato Gazpacho