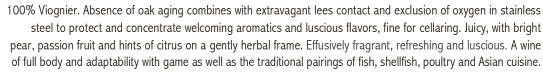
BARBOURSVILLE VINEYARDS VIOGNIER RESERVE



Planted widely now in many regions of Virginia, Viognier evolves so vividly in the Barboursville Piedmontesqe terroir that they abandoned oak and malolactic fermentation to reveal the complexity within its warm climate sultriness, and the vitality of middle palate sustaining its floral opulence. Temperature controlled fermentation in stainless steel for 10 days, no malolactic fermentation. Aged on the lees in stainless steel for 8-10 months.

Founded in 1976 by Gianni Zonin, Barboursville Vineyards is Virginia's first wine estate in modern times, dedicated to the cultivation of the European wine grape. Zonin is from Gambellara, Italy, and is a 7th-generation winegrower whose family's enterprise, Casa Vinicola Zonin, has been in viticulture since 1821. Barboursville is Zonin's sole winemaking endeavor outside of Italy. The property is the core of an extensive 18th Century Virginia plantation. Luca Paschina, Winemaker-General Manager since 1990, is a holder of a degree in oenology from Instituto Umberto in Alba. Paschina oversees day-to-day vineyard operations with viticulturist Fernando Franco, who has been at Barboursville since 1998. Their taste, bred of centuries of European custom, is for wine of great companionability with food, of elegant expression throughout a meal and, ideally, of longevity in the cellar, with harmonious balance. In Barboursville they explore the deeper story of what terroir, together with traditional winemaking techniques, reveal as unexpected or rarely expressed dimensions in several internationally esteemed wine varietals. All continue to unfold with ever-greater distinction.

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Tasting Note:

VIOGNIER

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100% Viognier. Juicy, with bright pear, passion fruit & hints of citrus on a gently herbal frame; effusively fragrant, refreshing & luscious.

Shelf Talker:

