

BARBOURSVILLE VINEYARDS VIOGNIER RESERVE



100% Viognier. Absence of oak aging combines with extravagant lees contact and exclusion of oxygen in stainless steel to protect and concentrate welcoming aromatics and luscious flavors, fine for cellaring. Juicy, with bright pear, passion fruit and hints of citrus on a gently herbal frame. Effusively fragrant, refreshing and luscious. A wine of full body and adaptability with game as well as the traditional pairings of fish, shellfish, poultry and Asian cuisine.

Planted widely now in many regions of Virginia, Viognier evolves so vividly in the Barbooursville 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, Barbooursville 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. Barbooursville 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 Barbooursville 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 Barbooursville 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:

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Shelf Talker:

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