



BARBOURSVILLE
Vineyards

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BARBOURSVILLE BRUT N.V.

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A classic sparkling wine of distinct Northern Italian influence, the non-vintage Barbourville Brut is estate grown Chardonnay (80%) which has avoided malolactic fermentation and any exposure to oak, and Pinot Noir (20%) from some of our oldest vines. The most honored sparkling wine in the region, a staple on leading wine lists, this is the wine which greets not only every visitor to Palladio Restaurant, but also all guests of The Inn at Little Washington. The growing season does not yield a Chardonnay for the extended winery aging or shelf life of a wine in the Champagne style, but lends itself beautifully to the cultivation of young-harvested sparkling wine grapes destined for vinification in the Prosecco style, of primary and secondary fermentation in stainless steel tank, with generous lees-aging for a brilliant, luscious, and flagrantly romantic palate.

VINTAGE FACTORS:

A non-vintage proprietary blend, 90 percent Pinot Noir and 10 percent Chardonnay

VINIFICATION:

Primary fermentation in stainless steel tank at 70 degrees F for 10-15 days.

The cuvee is then aged for 6 months in stainless steel. The second fermentation is followed by 8 months of aging on the lees in stainless steel.

ANALYSIS:

12.5% Alcohol
1.0% Residual Sugar
0.78% Total Acidity

TASTING NOTES:

Refreshing and intriguing with vibrant fruit flavors leading to ripe pear, lingering on the finish. The moderate acidity integrates well with fine bubbles and a soft structure. House sparkling wine, The Inn at Little Washington.

OPTIMUM DRINKING:

Meant to be drunk young, ideally 1-2 years.

FOOD PAIRINGS:

Hors d'oeuvres
Steamed mussels with lemon and parsley
Grilled scallops wrapped in bacon