

TIMELESS TERROIR: Ruins of the Thomas Jefferson-designed Barboursville mansion rest beside The 1804 Inn. The winery's Octagon vintage is prized.

PRESS ON!

What do you get when you pair oenophilia with wanderlust? Spirited getaways!

VENERABLE VINES

The history of wine in America dates back 400 years to the Jamestown settlement, but only in the last quarter century has a viticultural revolution

brought acclaim to the Virginia appellation. This month, the Monticello Wine and Food Festival is a fabulous way to savor the fruits of amazing vintners. So why not plan a wine-soaked weekend? Roughly two hours from DC, Barboursville Vineyards, a breathtaking 18th-century estate, offers "an Old World wine experience on the East Coast," says celebrated winemaker and general manager Luca Paschina. Start your stay with a flute of sparkling Barboursville Brut as you settle into The 1804 Inn. The Octagon Suite faces the historic ruins of the late Governor Barbour's mansion (designed by grape nut Thomas Jefferson) and features a 45-foot balcony, private garden and dining room for ten. For a more rustic retreat, stay at a bucolic cottage suite. Tour the winery and sample 15 award-winning wines in a tasting room that evokes the feel of a cozy Italian farmhouse. Barboursville's catalog includes the Bordeaux-style Octagon, which Paschina calls "the wine that is defining Virginia as a true wine region." Feast at Palladio Restaurant, where chef Melissa Close's inventive Northern Italian cuisine has garnered invitations to recreate her dishes at New York's James Beard House. Palladio's menu changes every two months and prix-fixe meals are paired with the vineyard's wines. Barboursville, VA, 540.832.3824, www.barboursvillewine.net.



TOP TASTING PARTY

Thomas Jefferson never had it so good. Head to the Monticello Wine and Food Festival, where roughly 20 vintners compete to please your palate. Four of the best are listed below. Savor food pairings and music beside the Blue Ridge Mountains, near Charlottesville. *April* 19–20, 866.339.9463, www.monticellowinetrail.org.

HORTON VINEYARDS A deft and tasteful hand at aromatic, exotic Rhône varietal Viognier put Horton Vineyards on the map, and their take on the rare, orange peel-scented Russian grape Rkatsiteli is another reason why Horton's is a can't miss sip. www.bvwine.com

KING FAMILY VINEYARDS A kindred spirit reigns at this Charlottesville-area winery. Think pink, and grab a bottle of King's Crosé, a dry rosé with strawberry hints—and an ideal wine for dining al fresco. www.kingfamilyvineyards.com

KLUGE ESTATE WINERY AND VINEYARD Kluge Estate's lauded wines combine Old World elegance and New World lush fruit. Try their Cru: Chardonnay fortified with brandy and aged in Jack Daniel's barrels. This wine is delightful topped with Kluge's Blanc de Blancs and a twist of orange. www.klugeestateonline.com

STONE MOUNTAIN VINEYARDS Situated high atop the Blue Ridge, Stone Mountain is a prize winner. Sample their Petit Verdot; traditionally used for blending in Bordeaux, here it stands on its own, with tobacco, cherry and plum notes. www.stonemountainvineyards.com



SUSTAINABLE WINES

If you've already soaked in the best wineries around Charlottesville, there's a new grape getaway in Virginia. Loudoun County boasts 17 rising-star wineries, including green guru Fabbioli Cellars. This "small, 'garagist' winery focuses on making great wines and educating guests in our tasting room," says Doug Fabbioli, who owns this Leesburg outpost with his wife, Colleen Berg. Fabbioli decided early on that only reds would bear the winery's label. Tre Sorélle (the name honors Colleen and her sisters) is the flagship wine, a Merlot-based, Bordeaux-style blend that's served at Georgetown's 1789 Restaurant. The popular Raspberry Merlot is a sweet-yet-tart liquid dessert alternative, and is part of the winery's eco-friendly bottle return program. Sustainability is no mere buzzword here. It begins with Fabbiolis' viticultural practices: healthy vines produce excellent fruit, which results in quality wines. Guests to the vineyard (open Fridays and Saturdays) are apt to see barrels wheeled through the cellar as they taste, and they are given as much vino education as they crave. "I do this because I love it," says Fabbioli. "I hope it shows." Leesburg, VA, 703.771.1197, www.fabbioli.com.