

FIFTH ANNUAL



SATURDAY'S WINE-PAIRING DINNER

# An Evening with Tassie Pippert & Luca Paschina

FEATURING BARBOURSVILLE WINE

**Saturday, February 22, 2025 6:30 pm**

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## FIRST COURSE

**Tuxedo Salmon with Farro and Roasted Brussels Sprouts**

*Barboursville Vermentino 2022*

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## SECOND COURSE

**Winter Salad with Walnuts, Aged Cheddar, and Vinaigrette**

*Barboursville Allegrante Rose 2023*

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## THIRD COURSE

**Triple Pork Stuffed Loin with Wild Rice and Sugar Snap Peas**

*Barboursville Cabernet Franc Reserve 2022*

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## DESSERT

**Poached Pears with Paxxito Caramel and Vanilla Ice Cream**

*Barboursville Paxxito 2019*

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CHEF TASSIE PIPPERT | WSET-certified chef and wine specialist, Tassie earned a master's degree in education from James Madison University. She is a beloved professor emeritus of JMU's Hart School of Hospitality and a television host of Emmy award-winning Un-Wine'd, a cooking and wine show for Virginia Public Media.

LUCA PASCHINA | Estate Director and Winemaker at Barboursville Vineyards, Luca brings his influences from his family of winemakers and original home in Piemonte, Italy along with his approach of innovation with less intervention in order to develop the wine's varietal character and signature of place and time. Luca is considered one of the innovators of Virginia wine and holds an extensive record of honors across Virginia.