

***The Dog and Oyster Vineyard – The Vineyard of the Hope and Glory Inn***

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Contact: Dudley Patteson – 804-438-6053 – [dudley@hopeandglory.com](mailto:dudley@hopeandglory.com)

**THE WASHINGTON POST GIVES HIGH MARKS TO THE DOG AND OYSTER VINEYARD**

Irvington's Dog and Oyster Vineyard wines continue to amaze and Mark Hollingsworth, winegrower and partner, has captured more praise; and, this time from one of America's most highly respected wine writer's Dave McIntyre of *The Washington Post*.

In this past Sunday's edition, McIntyre rated this vineyard's Oyster White (Chardonel) as "Excellent"; and, pictured a bottle in McIntyre's half page article expounding upon how wine-savvy travelers are now seeking out the wineries and vineyards along the Chesapeake Bay because these "wines make an ideal match for the region's most famous food: the oyster".

Wine aficionados have always sought “a sense of place” where one could match a region's cuisine with its wines. Jon and Mills Wehner, who own Chatham Vineyards, just twenty something miles across the Bay on Virginia's Eastern Shore, close friends with The Dog and Oyster, have the definitive answer - "oysters and wine taste more of the place they come from than any other foods". It takes years to grow a truly savory oyster; it also takes years to grow the grapes that produce the most sought after wines.

Whether it’s the Western Shore or the Eastern, these wines are very "site-expressive" in that they reflect the maritime climate with its steady breezes off the rivers and Bay; and, the sandy soils that contain a lot of calcium from decomposed shells.

McIntyre writes: “The Dog and Oyster lies within the Northern Neck George Washington Birthplace American Viticultural Area, but Hollingsworth feels a kinship with wineries on the other side of the Chesapeake. “Ingleside is 70 miles upriver,” he said, referring to the Northern Neck’s most prominent winery. “We’re closer to wineries on the Eastern Shore.””

And he temptingly adds “with all those delicious oysters in between.”

Here is Dave McIntyre's review:

*The Dog and Oyster Vineyard*

*Oyster White 2012*

*\*\* Excellent*

*This wine is made from chardonel. A hybrid cross of chardonnay and seyval blanc. In body and mouth feel, it resembles an overripe muscadet. Its flavors are quince and peach with some talc minerality.*

*Delicious.*