



For Immediate Release

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THE INN AT LITTLE WASHINGTON EXTENDS COMPLIMENTARY WINE PAIRINGS IN CELEBRATION OF THE NEW PARSONAGE HOUSE

JUNE 19, 2014 (Washington, Virginia) – In celebration of the recent opening of The Parsonage, The Inn at Little Washington is offering **guests who book a stay at The Parsonage directly through their travel agents** an exclusive opportunity to enjoy a selection of wines from The Inn’s award-winning cellar featuring over 2,400 wines. Available July 1st through August 31st, 2014, the special opening offer gives The Parsonage guests complimentary, Sommelier chosen wine pairings for two (a \$200 value) on their first night’s stay, with The Inn’s legendary ten-course tasting menu. The Parsonage, which opened in April with six rooms, is The Inn’s most recent addition to its campus, bringing the total number of guest rooms to 24. The 6,000-square-foot, 1850s-era Victorian house has been restored and updated with a more modern interpretation of The Inn’s beloved English country house aesthetic.

The celebratory offer also highlights the arrival of The Inn’s new Wine Director, William Harris. With an extensive background in hotels and restaurants, most recently at Sandy Lane in St. James, Barbados, and advanced certification from the Wine and Spirits Education Trust, Bill provides a comprehensive knowledge of The Inn’s wine offerings and can walk guests through the finer points of their wine pairings. Guests may enjoy choices from Bordeaux to Napa Valley. The Inn’s renowned wine collection is primarily focused on the wines of Europe and California, with special bottles including a 1949 Domaine Leroy Richebourg, an 1899 Chateau D’Issan, and a 1991 Harlan Estate Cabernet Sauvignon. Additionally, The Inn supports regional wines, with locally-harvested grapes from RdV Vineyards, Barboursville Vineyards, and Jefferson Vineyards, among others.

The celebratory offer is available from July 1st-August 31st and is only available for guests who book a stay at The Parsonage through a travel agent. Rates for the Parsonage at The Inn at Little Washington start at \$575 per night and include afternoon tea service and House breakfast for two. For reservations or more information, please call 540.675.3800 or visit www.theinnatlittlewashington.com.

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About The Inn at Little Washington

Nestled at the foot of the Blue Ridge Mountains, [The Inn at Little Washington](#) has been a culinary destination since 1978, when Chef and Proprietor Patrick O'Connell opened the restaurant in a former gas station. Located in the tiny hamlet of Washington, Virginia, The Inn is a restorative retreat just 67 miles west of Washington. The 26-acre campus includes formal gardens, green houses and vegetable gardens which grow most of The Inn's produce in season. The Inn's grounds are also home to a flock of sheep, two llamas and a brood of chickens. The Inn is a member of [Relais & Chateaux](#). Each of its 24 richly appointed guestrooms, suites and private cottages were decorated by Joyce Conwy Evans, a London stage and set designer in collaboration with Patrick O'Connell for whom The Inn has become a life's work. Patrick's forthcoming book on the transformation of The Inn is titled *Magnificent Obsession* and will be published by Rizzoli Press in the Spring of 2015.

The Inn at Little Washington was awarded two Five Star Awards by the 2014 Forbes Travel Guide for the 24th year in a row and the restaurant is the longest-tenured AAA Five Star-rated restaurant in America. It also received the 2013 *Wine Spectator* Grand Award for the 17th consecutive year; earned *The Washington Post's* Dining Guide's highest rating of four stars; and was proclaimed the #1 Restaurant in the Nation's Capital by *Washingtonian Magazine*. Additionally, the Washington, D.C. Zagat Survey awarded its highest scores in the world to The Inn in all categories.

About Patrick O'Connell

Patrick O'Connell, a native of Washington, DC, is a self-taught chef who pioneered a refined, regional American cuisine in the Virginia countryside. His alliance with local farmers and artisanal producers was an adaptation born of necessity more than 30 years ago when nothing but milk was delivered to the tiny town of "Little" Washington, VA (pop. 158). Long before the farm-to-table movement had a name, he began cultivating fruitful relationships with his neighbors – many of whom have a strong connection to the land and a heritage of self-sufficiency. O'Connell is the author of the best-selling cookbook, *The Inn at Little Washington Cookbook, A Consuming Passion*. Of his second book, *Patrick O'Connell's Refined American Cuisine*, Governor Mark Warner said "Not since Thomas Jefferson first brought tomatoes to Virginia and the New World has one man created such interest in the culinary arts." His commitment as an Ambassador of American Cuisine has fueled his involvement in the international association, Relais & Chateaux, through which he was named Relais Grand Chef and where he currently serves as President of Relais & Chateaux North America.