



Chrysalis Vineyards at The Ag District
Locksley Farmstead Cheese Company
Little River Bakehouse
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at The Ag District

Press Release

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THE AG DISTRICT LANDS RENOWNED EAST COAST CHEF TO LEAD CULINARY OPERATIONS AT CHRYSALIS VINEYARDS

Today, The Ag District announced the hiring of its new Chef, Christopher Vincenzi, to lead the group's farm-grown and farm-raised culinary operations. This posting puts the capstone on years of development and planning by Jennifer McCloud, owner of Chrysalis Vineyards, Locksley Farmstead Cheese and Little River Bakehouse, to bring the highest-quality artisan foods to local consumers and visitors to the Ag District Center on John Mosby Highway in Middleburg.

"I'm really excited to welcome Chris Vincenzi to The Ag District to lead our artisan food offerings. He has the experience, talent and enthusiasm to bring all of our farm products together at the Ag District Center, crafting delicious, high-quality foods for our discerning customers and friends," said Jennifer McCloud, owner of the 412-acre Locksley Estate and Caeli Farm, known collectively as The Ag

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District. She added, "People want to know about their food sources, and when they ask, 'Where does that come from?', being able to point and say 'Well, it comes from right over there' is a powerful statement. People are yearning for a connection to the land, and we're gonna give it to 'em!"



The Ag District

Chef Vincenzi has extensive fine-dining experience, working at multiple James Beard award-winning restaurants from South Carolina to Maine. His interest and love of local and regional cuisines provides a solid foundation for taking the lead at The Ag District. According to Vincenzi, "I don't know of any other place anywhere that has artisan wines, cheeses, and breads of the highest caliber, all at one location, and all grown and raised by the same group of passionate, dedicated 'foodies'. With so many ingredients created on the property, the opportunities for making great fresh food for our customers are endless. I'm very excited to be a part of this beautiful farm and Jennifer's vision".

Chrysalis Vineyards' first vintage was their 1997 Viognier, but in recent months McCloud has completed her 20-year vision to create a one-of-a-kind experience that encompasses not just wine, but a cheese production facility using milk from onsite cows and a culinary program that truly embraces the farm to table concept.

In the coming weeks and months, Vincenzi will interpret McCloud's vision by developing menus that showcase all of the farm's products as they become available throughout the year. An important part of the planning involves fully utilizing the recently installed 55-inch rotating hearth oven, made by Four Grand-Mère. The oven can be used for a variety of baked goods from large "boules" to baguettes, flatbreads and pizzas.

"Putting our own cheeses and meats on dough made from our own heritage wheat is very exciting, and something that hasn't happened in Loudoun County for a very long time," exclaimed McCloud.

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*High resolution images are available upon request.
E-mail request to McCloud@ChrysalisWine.com.*