



**ANNOUNCING DOUGH WINES  
BY DISTINGUISHED VINEYARDS & WINE PARTNERS:  
The first collaborative wine brand from The James Beard Foundation**

Distinguished Vineyards & Wine Partners (DVWP) is proud to announce the launch of Dough Wines in support of the James Beard Foundation (JBF) and its work to drive positive systemic changes in the culinary arts and beverages professions. Through its first-ever winery partnership, JBF will receive an annual donation from Dough Wines, benefitting areas such as restaurant recovery, promoting equality in the kitchen and heightening food sustainability.

“Dough Wines represents the intersection between making good and doing good, and highlights those shared values between our two organizations,” said Steve Myers, managing director for Distinguished Vineyards & Wine Partners.

Winemaker Heidi Bridenhagen (photo, right), a rising star who earns praise for her quality wines and innovative spirit, has crafted Dough Wines with an approach to food in mind. Her new range of wines for Dough was made to be accessible, readily drinkable and food-friendly. Developed in partnership with an advisory panel of renowned chefs and sommeliers, including Chefs Lee Anne Wong of Hawaii's Koko Head Café, and Bill Telepan, the culinary director of The Metropolitan Museum of Art, the initial launch includes four flagship wines available nationally at retail stores and in leading restaurants. An additional 14 wines will be sold exclusively through the Dough Wines website starting in November 2020.

“Dough is rooted in purpose and crafted by a progressive and talented winemaker,” said Kate McManus, DVWP’s vice president of marketing. “It will be an example of how positive change can rise from even the smallest of actions.”

As a concept, Dough Wines represents an appreciation of a few simple, yet essential, ingredients which combined together will create something greater. Dough, like any organization or social movement, requires care and nurturing so that the ingredients meld together in order to rise and grow to maturity. Through its colloquial reference and double entendre, an annual “dough-nation” to the



James Beard Foundation aligns to Distinguished Vineyards' goal for producing wines that promote social progress.

“The James Beard Foundation is grateful for our longstanding partnership with DVWP,” said James Beard Foundation CEO Clare Reichenbach. “We are excited to be giving wine lovers the opportunity to enjoy an elegant, world-class product while supporting our work, including our Open for Good campaign, to provide critical resources to help independent restaurants build the capacity to come back stronger, more equitable, more sustainable, and more resilient.”

As part of the brand's public launch, Wine.com hosted a virtual tasting of Dough's inaugural wines on October 20, 2020. The tasting gave consumers a taste of the wines and the story behind the brand, led by Wine.com Wine Educator Gwendolyn Osborn. It featured CEO of the James Beard Foundation, Clare Reichenbach, Dough Winemaker Heidi Bridenhagen and Advisory Panel Member Chef Bill Telepan. A link to a recording of the tasting can be found on the Wine.com YouTube channel [here](#).



## THE WINES

The four flagship Dough wines:

- 2019 Sauvignon Blanc (North Coast, CA) \$18.99
- 2018 Chardonnay (Sonoma & Monterey Counties) \$18.99
- 2019 Pinot Noir (Oregon) \$21.99
- 2018 Cabernet Sauvignon (North Coast, CA) \$21.99

Additional wines will be sold on the Dough Wines website ([doughwines.com](https://doughwines.com)) beginning in November 2020, with nine thematically curated box sets, each containing three wines accompanied by flavor details, food-pairing suggestions, stories and recipes from chefs in the James Beard Foundation community. These box sets include sparkling wines, Chardonnay and Pinot Noir from the Willamette Valley; Sauvignon Blanc, Chardonnay, Cabernet Sauvignon and Bordeaux-style red blends from the Napa Valley; and Pinot Noir from the Russian River Valley and Sonoma Coast. These online exclusive wines range in price from \$25 to \$75 per bottle.