



Smitten with Keswick

A London couple conjures a "maximalist wonderland" in Merrie Mill Farm and Vineyards

By CONSTANCE COSTAS | Photography by SERA PETRAS

NTER THE TASTING ROOM AT Merrie Mill in Keswick and you'll meet Chantal, a 150-year-old taxidermy sea lion, swaddled in pink and floating near the bar from circus balloons. She's just one hint that the wine-tasting experience at Merrie Mill is like no other.

"The sea lion was her idea," says proprietor Guy Pelly, of his wife, Elizabeth, pointing upward with a sense of pride. "But, the pink fabric and the balloons were mine."

Clearly these two were destined for each other. Guy Pelly grew up in England's County Kent before running some of London's most innova-



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tive nightclubs. Elizabeth, née, Wilson, hails from Memphis, Tennessee. They met while she was in London pursuing a graduate degree and married in 2014.

"His country childhood instilled the land in his blood," Elizabeth says of Guy. "And his 10 years as a London nightclub owner tapped his love for creating gathering places. In Merrie Mill, he's found both."

With their tasting room, they're breaking—no smashing-the mold. "You see a lot of converted

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barns when you go to wineries. And those are nice, but we wanted this one to feel like an extension of our home," says Elizabeth who, as Merrie Mill's creative director, happily describes her design sensibility as "pushing tasteful boundaries just to the edge of tacky-without crossing that line."

You can get it so wrong," adds Guy, with the assurance of a man for whom vintage metal lawn chairs and fringed striped cabanas feel so right.

"It's a maximalist wonderland inspired by the cabinet of curiosities tradition, known as wunderkammer," Elizabeth explains. "Someone commented that it looked like Alice in Wonderland. We take that as a compliment." Artist Stephanie Fishwick-a Keswick neighbor who counts Gwyneth Paltrow, Tiffany and Co., and Jo Malone among her clients-dreamed up the fanciful Merrie Mill logo which captures the sophisticated kitschyfabulousness of the place.

Why Keswick? "I should say we looked at hundreds of properties all over the world," Guy offers. "But it wasn't like that." In fact, he was smitten when they attended a friend's wedding at Castle Hill. "I saw what people in Keswick were doing with vineyards and farms; there was a vibe about the place." Once home, unable to shake Keswick's hold, he booked a return flight to look at properties. Would Elizabeth care to join, he asked?

"I said 'you're crazy," she recalls. "I'm not going."

One year later, the Pellys were packing up their London home and orchestrating a trans-Atlantic move to Merrie Mill, a Keswick estate built in 1879 and situated on 413 acres. "People always ask, 'how did you drag your English

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husband to Virginia?" says Elizabeth, a UVA graduate who earned a Masters in Art and Museum Studies from Georgetown. "But it was the other way around. He dragged me."

Merrie Mill's twelve acres of vineyards includes seven varieties of grapes, including cabernet sauvignon-notoriously difficult to coax from Virginia's soil. In a stroke of geological luck, a swath of the vineyard yielded rare Manteo soil, the holy grail of grape growers. Their consulting winemaker, Emily Hodson, "got so excited, she put some in a jar to keep on her desk," Guy says, adding, "I know only one other local vineyard that has this soil."

Still, their luck turned to heartbreak when their much-anticipated first harvest was devastated by 2020's late frost. For now, the tasting room is serving the award-winning True Heritage wines from a neighboring vineyard,



whose owner was happy to showcase his offerings at Merrie Mill. Wines range from the 2020 Estate Rosé (\$24) to the 2017 Petit Verdot (\$35); the menu's sharing platters include cheese and charcuterie, chicken salad, hummus, or pimiento cheese (\$15 to \$40).

On a recent Friday afternoon, visitors Abigail and Matt Hein, both teachers, took a rare day off to drive the two hours from Loudoun County after spotting Merrie Mill on Instagram. "It was the whole décor," says Abigail, nodding across the lawn at a sculpture of a trio of giant jackrocks and a ball, "we just had to see it for ourselves."

Another guest, Geo Payne, sipped rosé while enjoying the chicken salad plate. "I live five miles down the road," she says. "I come whenever I can, just to take it in." In anticipation of Merrie Mill's first vintage, Payne joined their wine club, as well.

The family-friendly tasting room and grounds may someday offer a grownups-only zone. "But we are covered in dogs and children," Guy says, "so we'd be pretty hypocritical not to welcome them." (In addition to daughters Willow, 4, and Clementine, 2, the Pellys are expecting their third child, come fall.) "The parents can sit down and relax, have wine, eat; and the children can be running around outside."

In the end, their setbacks have revealed a silver lining. "We've found the winemaking community here really wonderful," Elizabeth says. "There's so much demand that everyone benefits when more good wineries open up near Charlottes-













ville." They're also seeing the bright side of losing their first harvest. "After opening the tasting room, we'll have a little breathing room before we harvest our own grapes and start making our

wine," she notes, adding, "if you think our décor is surprising, just wait 'til you try our wine. It's something to look forward to."

MerrieMillFarm.com

Constance Costas, editor of Virginia Living, has written for national magazines including SELF, Harper's Bazaar, Parents, and Southern Home.



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BEST OF VIRGINIA

Basic Barn to Toothsome Tasting Room

by Konstantin Rega

Taking a tour of the architectural details that allow Merrie Mill to sparkle.



(All photos by Kate Thompson)

Online Exclusive

Merrie Mill Farm & Winery in Keswick is known for its wild and marvelous tasting room, but it took an experienced architecture group to articulate the maximalist concept of the vineyard owners, Elizabeth and Guy Pelly. The couple turned to Dalgliesh Gilpin Paxton Architects which is based in Charlottesville with clients nationwide. The design team's first challenge was to think beyond the rustic converted barns that have become standard at most wineries. "The Pellys talked about it being more residential," says principal architect Roger Birle, AIA, whose design team included Ashley Falwell, AIA, and Mark Bittle, AIA who envisioned a "variety of spaces with different scales." In seeking a sense of surprise in the design, the Pellys, Birle says, were ideal clients.



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(Kate Thompson photography)

The first thing one notices is the wonderful flow of the layout. High ceilings, carefully stippled with windows, "make a dramatic, modern statement in a more traditional language." And with an upper level affording a sweeping balcony view of the vineyard (something owner "Guy was especially interested in having," says Mark Bittle), Merrie Mill's tasting room design invites guests to shift easily between interior and exterior spaces on both the upper level and ground floor.



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It is a revived contemporary trend—especially in European architecture—to create a building that sits comfortably in the landscape. And the blue standing-seam roof (rather than the traditional red or silver) feels like an extension of the sky above. The chevron pattern on several sections of the balcony railing mimics the shape of the grapevines below. Such considerate touches create a fluidity between the man-made structure and the landscape beyond.



(Kate Thompson photography)

Though the front of the fireplace may command attention, the wall behind also deserves some consideration. Finding a hoard of historical boards (at least 130 years old) in the attic of the property's main house, the team installed them along the backside of the hearth in the same chevron pattern —"playing with angles, which is reflected in the roof and elsewhere," adds Bittle. If you look closely, you may notice that the angles point upward, drawing the eye towards the ceiling. The resulting space is open and airy, nothing cloying or overbearing—even if the balloon-held sea lion is a bit of a loveable attentionseeker. "We wanted it to be a sophisticated space, like a gallery in an art museum," says Birle. Because



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of the minimalist design choices the architects made (Kate Thompson photography) for the walls (no wainscoting or heavy moldings),

floors, and 12-foot dormers, the room allows the creative decorating scheme to go uncontested. What's left is a fantastic and exceptional tasting room worthy of Virginia's vineyard heritage.

Here's our main feature of Merrie Mill Farm & Vineyards

Thank you Kate Thompson for the stellar photography. www.katethompsonphoto.com/

Thank you Dalgliesh Gilpin Paxton Architects for agreeing to the interview. www.dgparchitects.com/

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