

Summer Happenings at Mission Hill Family Estate

For Immediate Release

July 2004

Westbank, British Columbia: With summer now officially here and people in the midst of their holiday/getaway planning, British Columbia's **Mission Hill Family Estate** winery today announced a partial list of its 2004 summer events.



PHOTO BY BRIAN SPROUT

Sunset Dining:

For the first time ever, the award winning **outdoor dining Terrace** at Mission Hill Family Estate is offering dinner service through to the Labour Day weekend. Known for its leisurely wine country lunches, the Terrace will now stay open to 10:00 PM daily to offer residents and visitors alike the opportunity to watch the sunset over an al fresco dinner. Join new Terrace Chef Tim Cuff for food and wine pairings that feature the valley's best local ingredients. So committed to showcasing the winery's trusted produce and game suppliers, Cuff will update his menu as new offerings become available throughout the season.

New Estate Room Seminars/Workshops:

The winery's **Estate Room** Tasting Salon is now overseen by two dynamic *women of wine*. Sommeliers Marnie Harfield and Jackie Cooke have a wealth of experience between them. Harfield last worked as an instructor with the International Sommelier Guild. Cooke joined Mission Hill Family Estate from Whistler's renowned Bearfoot Bistro, a Wine Spectator Grand Award Winner. The pair has designed a number of new seminars and workshops for visitors to the winery.

An Ocular Experiment...Create Your Own Blend: Be a winemaker for a few hours! This educational seminar invites participants to create their own version of the winery's Bordeaux-inspired flagship wine, Oculus. Each guest will be given barrel samples of Merlot, Cabernet Sauvignon and Cabernet Franc aged in three different types of oak. An overview of the history, purpose and types of wood used to ferment and age wines at Mission Hill Family Estate culminates in the creation of your very own individualized Bordeaux-styled blend. (The cost is \$45 per person and there's a minimum of four guests per session. This workshop is limited and the winery requires 24 hours notice to arrange it).

Great Wines Are Made In The Vineyard: Both proprietor Anthony von Mandl and winemaker John Simes share this belief. This workshop gives participants an overview of the Okanagan Valley's *terroir* with specific emphasis on the winery's estate holdings. A guided vineyard tour and tasting of representative wines complete your virtual journey. (The cost is \$40 per person and there's a minimum of four guests per session. 24 hours notice is required to arrange this workshop).

Summer Happenings • *continued*

The Ying & Yang of Wine & Food Pairing: This workshop is a practical, yet fun exercise that explores how different flavours contrast and complement one another. You'll enjoy two seasonal dishes created by Terrace Chef Tim Cuff as you learn the art of pairing wine with food. (The cost is \$40 per person and there's a minimum of four guests per session. 24 hours notice is required to arrange this workshop).

Cause & Effect – How Food Can Change The Taste Of Wine: Ideal for those with a passion for culinary experimentation, this seminar is devoted to deconstructing the flavours in food and wine. Learn how different culinary components effectively change the taste of your glass of wine. (The cost is \$40 per person and there's a minimum of four guests per session. 24 hours notice is required to arrange this workshop).

Artisanal Wine & Cheese: Participants will learn how to pair wines with a range of Canadian cheeses. Guests will be encouraged to experiment with their matches as the timeless link between wine & cheese is explored. (The cost is \$40 per person and there's a minimum of four guests per session. 24 hours notice is required to arrange this workshop).

Additionally, tastings in the **Estate Room** are offered daily at 11:00, 12:15, 1:30, 2:45 and 4:00. The cost for the hour-long tutored tasting of six wines is \$15 per person (minimum 2 guests, maximum 12 guests).

Winery Hours & Tour Times:

For the month of July, guests can visit the winery between 9:30 and 7:00 PM (ex-Dining Terrace). Tours run every half hour from 10:00 to 5:00 PM. The cost of the hour-long tour is \$5. In August, the winery will remain open until 7:30 PM (ex-Dining Terrace). Dinner will be served daily on the Terrace. The last order is taken at 8:30 and the site closes for the day at 10:00 PM. For more information, you can also visit www.missionhillwinery.com.

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For more information on Mission Hill Family Estate please contact us by email at media@missionhillwinery.com.

