



Event Details:

You will be treated to a fully guided tour of one of the largest wineries in B.C., which will include a visit to our production facility where you will have an opportunity to learn how we make our wine. Afterwards we will present some of our most popular wines, including our world-famous Icewine, and allow you to try 6 various wines. During this we will also have an educational video describing how Icewine is made in more detail. Our staff will also give a demonstration on how to properly enjoy wine and food will be provided to you to enhance the tasting experience.

The Tour will consist of:

- Staff will guide groups through our sales floor, educating them on the history of the Winery, Richmond, and Icewine. During this portion of the Tour, guests will be able to take pictures and enjoy the beauty of many unique additions including totem poles, a vintage piano, several wine barrel accents and much more!
- We will then take a short trip outside where we have more oak barrel accents, our grape tunnel, and a 10-acre vineyard for guests to see.
- Finally, as mentioned we will take guests into our production area, where we make all of our wines from start to finish. Inside you will see fermentation tanks, oak barrels, filtration machines, bottling machines, and a beautiful pot still that we use to make Icewine Brandy.

The Presentation and tasting:

- We will start off by showing an educational video about Icewine, illustrating how it's made, how much extra work goes into making it, and what makes it unique and special compared to a standard red or white wine.
- Next, we will taste a variety of 6 wines. We will start out with our newest white wines, Riesling and Viognier, which we have designed specifically for this CARHA event. Next, we will try 2 red wines, our Merlot and Meritage blend. The fifth wine we try will be our Blueberry wine, which is a local favourite. We will end off with our double gold medal award winning Riesling Chardonnay Icewine.
- As you taste the first wine, we will be giving a presentation on how to get the most out of each wine you drink by demonstrating proper techniques on how to hold the glass, smell the wine, and drink the wine in ways that enhance the wine drinking experience.
- To compliment this we will have food for you to enjoy, including a selection of different cheeses, meats, crackers, hummus and olives.

Cost:

The cost for all of this will be \$25 per person.