



Our Wines:

Five Vineyards
Reserve
S.L.C. (*Select Lot Collection*)
Legacy Series
Oculus

Founder/Proprietor:

Anthony von Mandl

Winemaker:

John Simes



The Okanagan Valley (Pacific Northwest):

Nestled between the Coast Mountains to the west and the Monashee Mountains to the east, the valley is approximately 400 kilometres east of Vancouver, in south central British Columbia. A natural extension of the Pacific Northwest wine appellation, the region covers one full degree of latitude. From the 49th parallel on the Canada/United States border, vineyards extend north for roughly 200 kilometres.

A unique geographic feature of the Okanagan Valley is that the southern area is part of the Sonoran Desert which extends from Oliver to its point of origin in Mexico's Baja Peninsula. A chain of lakes runs the length of the valley, helping moderate temperatures year round. Warmer and more arid than Napa, the region has nearly two hours more daylight and higher temperatures than the California appellation in July and August. The Okanagan lies in a rain shadow. Ranging from 8-12 inches (203 - 305 ml), the valley receives only one quarter of the annual precipitation of Bordeaux and Burgundy. A tiny grape growing region, the Okanagan Valley has 9,000 acres under vine representing only one half of one percent of California's vineyard acreage and about 10% of Washington State's grape production.

The Growing Season:

Lasting between five and a half and six months, the valley's growing season is often characterized as short and intense. Bud break usually occurs in late April and crush typically gets underway by mid-September, lasting through the third week of October. The harvest of grapes for Icewine takes place in December and January, weather permitting.

The Winery:

The winery is situated high atop Mission Hill overlooking a 145 kilometre lake, mountains and vineyards. Visitors enter through an imposing archway, arriving in a courtyard with a 12-storey bell tower as its centerpiece. Before descending into underground barrel cellars, blasted out of volcanic rock, guests are welcomed in a reception area, home to a special Chagall tapestry.

In addition to sommelier-led wine tastings, the winery's culinary team, led by Chef Matthew Batey, also offers wine & food master classes and special events for private guests.

Vineyard Holdings:

Mission Hill Family Estate farms vineyards in five distinct growing regions throughout the valley. The family-owned winery's southern-most vineyards are located in Osoyoos, on the Canada/United States border. There are also estates in east and west Oliver, a magnificent ranch in Naramata and plantings at the winery in West Kelowna.

Both proprietor and winemaker understand that to produce great wine, you must start with great grapes. To that end, the best clones and rootstocks have been sourced for planting. Irrigation systems, vineyard-based weather stations to monitor soil and climatic conditions and GIS mapping to determine the best individual lots for each varietal, are just some of the steps the pair has undertaken to maximize quality in the vineyards.

At the winery new presses, the construction of a dedicated premium red wine production area and expanded barrel aging are now in place to gently handle the fruit and age the wines under optimum conditions.



Mission Hill Family Estate Winery



Underground Barrel Cellars



Black Sage Bench, Oliver BC



Naramata Ranch

Wine Portfolio:

Five Vineyards (80% of production)
Reserve (15% of production)
Select Lot Collection, Legacy Series and Oculus (5% of production)

Varietals:

Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, Pinot Noir, Pinot Gris, Pinot Blanc, Chardonnay, Sauvignon Blanc, Semillon, Riesling and Vidal (used in the production of Icewine).

Winemaking Philosophy:

Our winemaker, John Simes, believes that balance is the most important element in wine. John also strives to produce wines with New World ripeness but Old World elegance. This is achieved in the vineyard by moderating yields to suit the vintage's weather, and harvesting at optimum ripeness. In the winery, oak is used with discretion, in a supporting role, in order to add complexity and only on wines suited to barrique fermentation and maturation.

2010 Harvest:

Our vineyard estates throughout the Okanagan reported “excellent quality” in reds and whites, though the season was not without significant challenges: late bud break, cool, unsettled conditions during flowering and unseasonably cool summer weather. These particular stresses throughout the growing season meant that our vineyard crews were prepared for a late harvest and hard at work at all times to ensure uniform quality at moderately reduced yields. A dry and sunny October made up for lost time – fully ripening grapes without losing their crucial acidity. Overall, flavour and balance ensured quality wines in all varieties, albeit in much smaller quantities. The whites are fresh and juicy while the red wines are concentrated and well structured.

2009 Harvest:

The 2009 growing season was long steady and warm, without the extreme heat spikes that can be seen in the Okanagan Valley. These warm temperatures continued through the Autumn, extending the ideal growing season. New state of the art receiving facilities enabled great efficiency and harvesting at peak ripeness, despite a cold snap that brought the growing season to an end. On December 7th Icewine was harvested in textbook conditions. The 2009 wines show great promise with excellent flavour profiles and intense concentration.

Location:

Mission Hill Family Estate
1730 Mission Hill Road, West Kelowna, BC
Okanagan Valley, Canada V4T 2E4
Tel: (250) 768-6448 · Fax: (250) 768-2267
Email: info@missionhillwinery.com
Website: www.missionhillwinery.com

For media inquiries, please contact media@missionhillwinery.com.