



**Terrace at Mission Hill Family Estate Voted Best Winery/Vineyard Dining
Accolades Continue for Cuisine de Terroir based Okanagan Restaurant**



Westbank, Okanagan Valley, British Columbia – April 16, 2008 – The Terrace at Mission Hill Family Estate was honoured on Monday evening with the Gold award in the 19th Annual Vancouver Magazine Restaurant Awards. The awards are determined by a specialized judging team of 19 experts who salute the very best in BC's food and wine industry, recognizing excellence, service and leadership in 41 categories. This year's awards saw the addition of the new category for Winery/Vineyard Dining, for which the Terrace was voted best of the five finalists. Over the previous three years the Terrace has been awarded Gold and Silver medals by Vancouver Magazine in the Best Okanagan category.

Vancouver Magazine, stated in their review, "What a year for Mission Hill. Travel and Leisure recently named the Terrace one of the top five winery restaurants in the world – "one of the most glorious dining experiences around". Chef Matt Batey under the direction of chef Michael Allemeier, creates seasonal dishes that are inventive, flavourful, well-crafted, and perfectly suited to winemaker John Simes' wines."

"We at Mission Hill Family Estate are very humbled to be recognized again for all our efforts – it's nice to see hard work recognized. Last year was very exciting - Matt Batey joined our team; it's a pleasure working with him in developing our culinary programs whether it's a culinary class, private function or a meal on the Terrace. These are exciting times in the Okanagan; we have great wines, weather, ingredients and passionate staff," said Michael Allemeier CCC, Winery Chef, Mission Hill Family Estate.

Overlooking lush vineyards and the panoramic Lake Okanagan, the Terrace serves seasonal, handcrafted fare under the guidance of renowned winery chef Michael Allemeier. His culinary philosophy of Cuisine de Terroir is a seasonal and regional approach to dining that is meticulously crafted around the wines and local artisanal ingredients. He procures the best and freshest from local suppliers that range wildly depending on the season whether it is wild boar from a ranch in Enderby, heirloom tomatoes from East Kelowna, or organic hazelnuts from a farmer in Oliver.

The culinary experiences offered at the winery span a wide range of dining and educational opportunities, some of these include: dining al fresco in the Terrace restaurant, which will open May 1 for the summer; the Chef's Table private seven course wine and food pairing menu; winemaker's dinners at the Okanagan Spring and Fall Wine Festivals; and a Preserve Program. The canning is done by the kitchen team to preserve premium fruit at the peak of freshness during the summer and contains many popular Mission Hill wines for ingredients such as the Oculus Cherries and Rhubarb and Vidal Sauce. Later this year, Cook Like a Chef classes will be offered over the winter. These culinary education programs are for the novice and expert and are available for both public and private bookings in the winery's state-of-the-art Kitchen Theatre.

New this year at the winery is an organic herb garden, which is uniquely based around the different aromas and flavours found in wine. Kitchen herb garden tours will be available of the Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Syrah and Merlot Garden that include the common characteristics found in each of these varieties such as plantings of gooseberries, figs, sage, apricot, cherries, mint, plumbs, black currant, tobacco, and dill to name a few of the over 200 fruits, vegetables, herbs and spices under cultivation.

About Mission Hill Family Estate

Mission Hill Family Estate, Canada's Winery of the Year, is world renowned for its award-winning wines, stunning setting and architecture, and its Terrace restaurant. The family estate owns over 1000 acres of land in five distinct growing regions of British Columbia's Okanagan Valley. Reflective of the origin and unique character of the Valley and of the careful 'pruning to bottle' program, Oculus, the signature Bordeaux-inspired wine, represents the pinnacle in premium winemaking. Proprietor Anthony von Mandl and winemaker John Simes produce elegant internationally acclaimed wines with New World flavors and Old World refinement from this incomparable lakeside mountaintop winery. Visit missionhillwinery.com for more information.

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