



MISSION HILL

Family Estate

Mission Hill Family Estate Initiates Season of Food, Wine and Culture

New outdoor concert series, twilight film nights and Terrace opening

Westbank, Okanagan Valley, British Columbia – April 30, 2008 – Mission Hill Family Estate is pleased to announce the start of a new series of cultural and culinary activities, which commences with the opening of the internationally acclaimed Terrace restaurant for the summer on May 1, 2008. Beginning in June at the winery is a Concert Series and several evening Cinema screenings. They afford a unique opportunity to enjoy a live performance and see a wine or food themed film in an unrivalled natural setting. The natural grass outdoor amphitheatre provides a stunning view of the Monashee Mountains and Lake Okanagan, sure to enchant audiences on a fine summer evening. These additions crown a stellar start to the year, with prestigious awards won to date for *Wine Access Magazine's* Winery of the Year and *Travel and Leisure's* Top Five Winery Restaurant globally.

Concerts planned for the summer include numerous Juno award-winning artists such as jazz guitarist Jesse Cook and the soulful singer and songwriter Greg Sczebel. Later in July and August Canadian bassist Alexander "A-Train" Boynton and the female jazz and blues quartet Mother of Pearl are performing. The outdoor movie series includes: *Chocolat*, *No Reservations*, *A Walk in the Clouds*, and *A Good Year*. Special dinner packages to celebrate the occasion are available as well as a concessions stand open for purchasing gourmet picnic meals and Mission Hill Family Estate award-winning wines.

Also starting later this week, with the Okanagan Spring Wine Festival, are the first of a number of special guest epicurean dinners at the winery, prepared under the guidance of renowned winery chef Michael Allemeier. The epicurean events will be in keeping with his culinary philosophy of Cuisine de Terroir, a seasonal and regional approach to dining that is meticulously crafted around the wines and local artisanal ingredients. They will be held over the spring, summer and fall with guests such as: culinary author Anita Stewart, famed restaurateur John Bishop, and Pacific Northwest wine and food author Braiden Rex Johnson.

"The new culinary and entertainment offerings at the winery are a natural extension to the incredible wine country experience that guests can enjoy all in one of the most spectacular settings in the Okanagan. They are the perfect addition to all the accolades we've received since the beginning of the year," said Dan Zepponi, President, Mission Hill Family Estate.

Described by *Travel and Leisure Magazine* earlier this spring as "the centerpiece of the Canadian wine tourism industry" with "understated wines which rank among the country's best and the Terrace restaurant (open for lunch May-October and dinner June-August) on the estate's front lawn is one of the most glorious dining experiences around," Mission Hill Family Estate was voted by the magazine as one of their global Top Five Winery Restaurants. Reservations for the Terrace and special events at the winery can be made online at missionhillwinery.com.

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 Cuisine de Terroir-based 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, our 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 flavours and Old World refinement from this incomparable lakeside mountaintop winery. Visit missionhillwinery.com for more information.

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