



## Mark Holford Winemaker

Describe something unique about the winery: We started classified as a winery that could have mass produced and started importing grapes from all the world, instead we started small in Ladysmith in our basement as a true “garagiste”, but have grown and expanded into the most award winning winery in the Cowichan Valley 83 medals to date.

### Brief Bio:

Mark grew up in Ontario, picking fruit at an early age for his dad’s wines; he then spent the next 25 years as an avid amateur winemaker. He’s a professional Engineer, with a bachelor of Chemical Engineering from Waterloo, and a Masters of Civil Engineering from the University of Calgary. Mark spent his early adult life working as an Environmental Engineer and Health and Safety manager. Mark has been married to his partner in crime Linda for 24 years and is the proud father of two lovely daughters, Robin and Katherine. Mark is a Maverick, boldly following a path never taken before. After moving to the Cowichan Valley in 2001, he came up with a unique vision to start a boutique commercial winery out of his garage and basement. After proving its success they moved the winery to Cowichan Bay, and planted a vineyard filled with unproven experimental grapes in a manner never before tried on the island. After 11 years he’s become the most award winning winemaker in the Cowichan Valley, winning 83 medals at National and International competitions, including recent wins at the Northwest wine summit, All Canadian Wine Championships and National Wine awards – all confirming he makes the best fruit wine in Canada and the Pacific Northwest.

### 2 favourite bottles:

Mark’s favourite wines have always been reds. It’s the reason their vineyard is over 80% red wine grapes. His favourite is his signature wine “On the Mark” made with the experimental red grapes grown on their vineyard (Cab Foch) blended with Tempranillo, Pinot Noir and some other exotic grapes. A medium bodied BBQ wine it’s great paired with Steak, Burger, and practically anything grilled.

His second favourite wine is his Pinot Noir. It’s notoriously difficult to grow, and just as difficult to turn into great wine. He’s won many medals at International wine competitions for his Pinot Noir, including golds and silvers in competitions in Oregon. Light, fruity and wonderfully balanced it’s a great wine to pair with lighter meals like Chicken, Salmon, and pork.

**Passion: Is to be a heritage winery and pass this down for generations to come. Focus is on quality and growing into our vineyards and establishing terroir.**

