



# Rocky Creek Newsletter

June 2011

Issue 10

## What's New?

- More Awards
- Father's Day Pig Roast
- Booking for Weddings

## Category of Links

[www.rockycreekwinery.ca](http://www.rockycreekwinery.ca)

## Contact Us

[linda@rockycreekwinery.ca](mailto:linda@rockycreekwinery.ca)

Phone: 250-748-5622

FAX: 250-748-5633



## Our Wines:

You can order online for wines and I can have them ready for pickup through our website.

We've done it again! This year we have won 5 medals on our wines. See our website for the latest press release. Silver medals at the Northwest Wine Summit for the Ortega 2010, Pinot Gris 2010 and Pinot Noir 2009...up against the Oregon Pinot Noirs! Silver Medal for the Wild Blackberry at the All Canadian Wine Championships and also a Bronze Medal at the Northwest Wine Summit. The best in Canada!

We're also great reviews from some restaurants that our Pinot Noir is the best one they have tasted in a while after running comparisons across the region. Starting June Raincity Grill in Vancouver will be selling it by the glass! It's selling very well in the tasting room also! Mark is just thrilled. Of course the whites are a hit as usual; but we know that Vancouver Island reds are a bit more of a challenge and we definitely are living up to it.

We hope to release the sparkling in the next month! It has been a challenge and we thank you for your patience. We are pouring our sparkling at the Sparkling event in Tofino on Friday June 3..so we're excited to see what else is there!

The next special release is Jose's Tempranillo – targeting July! Our Jose's Tempranillo is a very special bottle and a large part of the proceeds of the wine will be donated to cancer. Look for details on this...ONLY 150 bottles. Case Club will get first chance to purchase. Wine is listed for \$50/bottle for 500 mL! Most expensive wine on the island but exclusive and elusive. Also, some restaurants have put in orders for this site unseen. Very few wineries in BC produce this variety of wine. Call me if you are interested to preorder.

## Our Events:

Upcoming Event – Father's Day Pig Roast in the Vineyard – June 19<sup>th</sup> at 6 pm. Tickets \$15, includes reserving a spot and the food. Wines will be cash bar by the glass or bottle, same pricing as our wine café. Simply put this year. Pork and Mark's homemade sourdough bread with a choice of 2 salads. Mingle with us in the vineyard! Enjoy wines and food simply! Call to book a spot or email. Tell your friends!

Also, if anyone is going up to Tofino on June 4<sup>th</sup>, there is a Tofino Wine Festival that Mark and I will be at. We've seen some of you last year and thanks for the photos. Come by and say hello. Also, someone special will be in our tasting room that weeknd. My Mother! She's been a big part in this for us so say hello to her!



We are also going to have our winery and vineyard available for weddings. The wedding planner or bride will be renting our facility and all arrangements will be done through themselves. I am renting it on a ½ day which could include a wine tasting with us or a full day with a reception. We had many people wishing us to do something because of the location so we made it very simple.

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### Tasting Room:

We are now open right now Thurs to Sun from 11 to 4 pm. I am looking for help in the tasting room to cover for events when Mark and I have to be away and also to potentially add another day. If you know anyone of interest, have them call us.

Our Grand Opening of the Wine Café went well, despite the dreaded weather! When the sun's out people are enjoying it. Come on sun!!! The wines by the glass are going well and everyone enjoys the Mediterranean plate for the simplicity and also just right to then continue on touring. So come and give it a try. We also do a flight of wines of 2 oz pours for \$14 if you can't decide. So I'm glad we're doing this.

If you have a group of people and want some sandwiches, then I can also arrange that; however, I need to book that at least 2 days in advance. We also still have the picnic area if you'd like to bring your picnic with our wines.

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### Media:

Don't forget to have a chance to look at the new book about the Island Wineries. Apparently, Costco is also now selling it. The contributor of EAT Magazine created the book entitled "Island Wineries of British Columbia". It's a book dedicated to our region! About time. It explains the history and has 15 wineries featured each with a 4 page spread and great pictures. We are one of the wineries! There also are sections explaining about the blackberry, sparkling and varietals on the island. At the very back are recipes from restaurants that tie into the seasons. It's well done and we are selling this out of the tasting room.

Also upcoming for the calendar season. Our dog Tawny is on the cover of the 2012 Winery Dogs of BC, donations will go to the SPCA. I expect we'll be selling that once it gets out.

Just wanted to get out information regarding our pig roast, the awards and the wine café! Hope to see you this summer! Cheers and to a wonderful sunny summer...they keep saying!!! Follow us on Facebook or Twitter. If you are on Facebook, please "LIKE" our page.