

Unsworth Vineyard Tour Script

Tours include 5 wine samples with a guided 45-minute tour of the property.

Stop #1: Front Doors of Tasting Room

Greet guests with wine #1 (usually sparkling), tell them a bit about it and ask them to hold onto their glass for the duration of the tour.

Walk guests over to stop #2.

Stop #2: Grassy patch by the vineyard entrance (between restaurant and tasting room)

(Pour second wine when everyone is ready and tell them a bit about it.)

This is a good opportunity to talk about the history of Unsworth:

- The Turyk family are the founders of Unsworth and purchased this property in 2009 when it was just a small vineyard with a farmhouse from 1910, as a retirement project
- The Turyks, with the help of Daniel and Sarah Cosman, transformed the property into what it is today - Vancouver Island's largest winery
- Tim, who is still our General Manager, originally worked for over 40 years in the BC fishing industry
- Tim's son, Chris, who is our marketing director, took on a strong interest in wine and farming practices and became a sommelier and a very well-known face of Unsworth.
- Unsworth Vineyards is named after Tim's mother, Marjorie Unsworth, who had a strong fondness for the Cowichan Valley, having grown up at Shawnigan Lake
- The Unsworth Restaurant building was formerly the original 1910 farmhouse. A couple years after the Turyk's purchased the property, the restaurant was renovated into what it is today with the patio being added on in 2018. The Unsworth Restaurant opened to the public in 2012. Mention Maartyn as chef from New Zealand who has cooked around the world, including Craggy Range in NZ.
- Starting in about 2018, then in his late 60s, Tim started quietly looking for a succession plan for Unsworth. Then in early 2019 Tim was introduced through Vancouver Sun wine writer Anthony Gismondi, to Barbara Banke, Owner and President of Jackson Family Wines. True to their mantra of exploring the next great coastal Pinot Noir and Chardonnay growing regions around the world, Barbara and Julia purchased Unsworth in June 2020. The Turyk family still runs Unsworth but have handed over the reins of the financial pressures of running a growing business.
- 2010 Pinot Gris and 2009 Symphony were the first wines to be released, followed by Ovation, 2011 Allegro and 2011 Rosé

Walk guests into the vineyard via the gate behind you. Walk as far as the first few rows of vines. Be aware of any working machinery or staff.

Stop #3: Vines

(Pour third wine when everyone is ready and tell them a bit about it.)

This is a good opportunity to talk about the grapes we grow, our growing practices, and what stage the vines are at:

- Unsworth has grape varieties planted that are well suited to the cooler climate on Vancouver Island, meaning that the grapes are early ripening and disease tolerant, resulting in minimal intervention in the vineyard
- In 2011, several Blattner hybrid varieties were planted including Sauvignette, Cabernet Libre, Labelle and Amiel. Valentin Blattner is a Swiss grape breeder who crosses new varieties for major institutions around the world.
- 11 acres are currently under vine on the 33 Acre property. The last grapes to be planted were Pinot Gris and Pinot Noir in 2013
- Five grape varieties are grown on the property. In order of volume: Pinot Gris, Pinot Noir, Sauvignette (white), Labelle (red) and a red, yet unnamed variety "83" that goes towards our Symphony blend
- Currently Unsworth sources the rest of the grapes used from 11 small, local growers. The vineyard team helps manage the vineyards of 4 of those growers totaling ~12 acres. The grapes we use predominantly come from the Cowichan Valley
- Recently, the original Marechal Foch vines on the property were removed to make way for more Pinot Noir – Dan's favourite grape variety to work with

Stop #4: Winery (or crush pad when winery is unavailable)

(Pour fourth wine when everyone is ready and tell them a bit about it.)

This is a good opportunity to talk about Dan, our winemaking practices, and what's happening in the winery now:

- The first winemaker here was Daniel Cosman, who is now the winemaker at Enrico. Our current winemaker, Dan Wright, came on board in the summer of 2016. He has worked numerous vintages in cool climate growing regions including the Niagara Peninsula, Ontario; Marlborough, New Zealand; and the Willamette Valley, Oregon
- Dan aims to bring the best of the vintage, terroir and grape variety into every bottle while embracing natural variation from year to year. He aims to showcase the best of what the Cowichan Valley has to offer
- Produce roughly 10,000 cases per year
- Solely use French oak barrels or stainless steel tanks for ageing with a minimal amount of new oak used
- The production building was erected in 2013. Previously, all the wine was produced in the back area of the tasting room

- Unsworth is best known for its Pinot Noir
- Briefly go over how different types of wine are made (white vs rosé vs red vs sparkling, etc) and what's currently happening in the winery at this time of year

Stop #5: Tasting Room

(Pour fifth wine when everyone is ready and tell them a bit about it.)

Encourage the guests to finish the final wine as they browse our shop and offer any further assistance with selecting wines for purchase or planning out their next stop for the day. Suggest sharing wine in our picnic area with some snacks.