



## THE WINE TOUR

Whether you need one way transportation or wanting a multi day customized island experience, PRN is your choice for fun reliable luxury transportation. Let one of our experienced local guides take you for a day of exciting adventure

through the back roads of vanc island in style and comfort. All tours can be customized to suit. Wether you're a couple on a weekend getaway or a 20 person group, we can keep you smiling.

### BEAUFORT VINEYARDS

The Beaufort Vineyard & Estate Winery is one of the newest and the 1st land-based winery and vineyard in the Comox Valley!



### CHASE AND WARREN

Chase & Warren sold their first bottle of wine in 2003 but the vineyard was started in 1995 and the first vine planted in 1996.



### AVERILL CREEK

The Averill Creek Vineyard is the result of one man's 30-year passion for wine.



### VIGNETI ZANATTA

Italian educated winemaker Loretta Zanatta's forte produce wines with a strong emphasis for food pairing.



### VENTURI SHULTZE

Venturi Shultze is located in the Cowichan Valley and was started by Giordano Venturi and his wife Marilyn.



### MERRIDALE CIDERY

Janet Docherty and Rick Pipes, decided they wanted to work together in a joint business venture that would be fun and profitable.



### MARLEY FARM WINERY

Marley Farm is a family owned and operated winery located in the tranquil Mount Newton Valley, British Columbia.



### STARLING LANE

Victoria-Starling Lane is a small family winery where everything matters from vineyard to bottle.



### WINCHESTER CELLARS

Ken is currently on a break from wine making to focus on his exquisite hand crafted Victoria Gin.



Awaken your palate while enjoying the fresh air of Vancouver Island, home to some of BC's finest wines. Why not tour in comfort and style while enjoying some island made food and wine. Whether you riding the steam train to Chase and Warren estate winery in Port Alberni or winding through the country hills in one of our luxury vehicles to Merridale Cidery, which offers locally grown lunch's and ciders, we will unfold for you the beauty of Vancouver Island while quenching your thirst and filling appetites! One day tours are perfect for people trying to get one way transportation on Vancouver Island and two day tours do not have to be consecutive.

Please note that each day is planned for two winery visits and two coffee/tea breaks. Additional activities can be added at \$95.00 per hour. Tours includes all transportation and entrance fees. Additional 12% HST and 15% gratuity will be added.

- › Winchester Cellars, Saanich, Victoria
- › Starling Lane, Victoria
- › Marley Farm Winery, Saanich, Victoria
- › Venturi Shultze, Cobble hill
- › Merridale Cidery, Cobble hill
- › Averill Creek, Duncan
- › Vigneti Zanatta, Duncan
- › Chase and Warren,
- › Beaufort Vineyards, Courtney

2 peoples

4 peoples

6 peoples

1 day tour

\$995

\$1195

\$1295

2 day tour

\$1795

\$1995

\$2095

3 day tour

\$2395

\$2495

\$2595

PACIFIC RIM NAVIGATORS

Call or email anytime for booking

250-725-8393

Pacificrimnavigators@gmail.com

# PACIFIC RIM NAVIGATORS



## AVERILL CREEK

Averill Creek Vineyard is the result of one man's 30 year passion for wine. Over the past decade, physician Andy Johnston has been preparing for a dramatic career change by apprenticing in the vineyards of Italy, France, Australia, and New Zealand. Averill Creek is the vineyard of his dreams.

The Averill Creek Winery takes its name from the pretty little creek that cuts through the vineyard as it runs down the southern slopes of Mount Prevost into the Cowichan Valley of Vancouver Island, British Columbia.

In 2001, he located just what he was searching for. A former farm, the Averill Creek property is on the southeast slope of Mount Prevost, at an elevation of 118

to 240 metres above sea level. The parcel is 46 acres, of which 30-32 is plantable. The soil is Royston/Qualicum which, with appropriate drainage, is very suitable for viticulture.

"This seemed just right to me to grow grapes from the Pinot family," he says. After the necessary soil surveys confirmed this, Averill Creek Vineyard was acquired in 2001 and readied for planting the next year.

Taste Averill Creek Wines and enjoy a picnic on our patio with spectacular views of the Cowichan Valley and Cowichan Bay. Averill Creek wine is available to purchase for your enjoyment with your picnic by the glass or bottle.

## BEAUFORT VINEYARDS

Beaufort Vineyard & Estate Winery is one of the newest on Vancouver Island, and the 1st land-based winery and vineyard in the Comox Valley!

They opened their doors on May 30, 2008. At the winery you will find a wine shop, (small) tasting room, picnic area, and of course the vineyard. Come enjoy our handcrafted wines, while enjoying spectacular views of the Beaufort Mountains.

The owner to the Comox Valley in Spring 2005 to establish a home-base from which to implement their work-lifestyle philosophy: work to live—not the other way around! Susan and Jeff have never been shy of physical activity nor can they be described as risk-averse, as they've left high profile jobs and careers on several occasions: to travel the world extensively; to sail, short-

handed, their sailboat "Panacea" across the Atlantic Ocean and, most recently; to start the Beaufort Vineyard & Estate Winery.

The vast majority of their grapes were chosen for cooler climates and a condensed growing season, and are proven winners on Vancouver Island and the Pacific Northwest. These include Marechal Foch, Leon Millot, Cabernet-Foch X, Ortega (Riesling X), and Siegerrebe (Gewürztraminer X). They have also planted several hundred vines of Pinot Gris, which should ripen, but may be a push for the Comox Valley's growing season. In early July, they replaced the Merlot with Schönburger, which will very likely ripen -- and produce a beautiful, sweet, winegrape.

## CHASE AND WARREN

Chase & Warren sold their first bottle of wine in 2003 but the vineyard was started in 1995 and the first vine planted in 1996.

Initially, John Harper recommended the types suitable for our site and he supplied the first stock. Subsequently, the centre for plant health in Saanichton, Euro Nursery and Don Allen had supplied the remainder of the 38 or so varieties planted. The founders of Chase & Warren thought it was necessary to plant so many varieties to establish exactly which varieties would mature most successfully in the Alberni Valley. Neither the vineyard nor the winery would have been possible without the help of many friends who gave unselfishly their time and effort to help with the clearing, planting, pruning and harvesting. Chase & Warren's aim is to produce wines that are

reflective of the valley area's rich natural surroundings and to offer a personal connection to the folks who visit us. We have a deep commitment to our community and are proud to be able to represent it.

Chase & Warren is one of the only wineries in North America that is serviced by a steam train that stops right at the vineyard. The train winds along the escarpment formed by glaciers thousands of years ago, offering views of the beautiful valley and the mountains that surround it through stands of fir, maple and balsam. From the platform there are spectacular views of Mount Klitsa and Nahmint and off to the right, Forbidden Plateau and the Comox Glacier. A short walk takes you down through the vineyard to the winery where you can sample some wine and see how it is made.

## MERRIDALE CIDERY

In 1998, while expecting their last child, Merek, Janet Docherty and Rick Pipes, proprietors of Merridale Ciderworks, decided they wanted to work together in a joint business venture that would be fun and profitable.

They were open to all possibilities, but wanted the business to be something they would be passionate about and provide a healthy lifestyle. They were aware of the budding wine industry in the Cowichan Valley, and had heard that Merridale was for sale. On a weekend drive through the rolling pastures and past the dairy farms to view the property Janet and Rick fell in love with the rural scenic setting. Although they knew nothing about the wine industry, they both appreciated fine food and drink. "Perfect," they said, "how hard can it be?" So in March 2000, they purchased Merridale from its founder who had started it in 1990. Al had planted the cider apple trees in a

perfect location, and had begun to establish a reputation for high quality cider.

Rick began to learn the art and the science of cider making. He has been educated in fermentation science relating to cider in Washington State and England, and has studied distillation science in New England. Rick enjoys a challenge and the ability to express his creativity through the cider. He believes that the art of cider making is expressed through a collage of quality fruit.

If you're looking for Rick, he'll likely be found in the cellar wearing his gum boots, out playing on his tractor in the orchard, or in the Brandihouse experimenting with the still.

If you want down home quality, scenic country vistas, and an opportunity to visit an amazing place with equally excellent cider and food, then Merridale is a must see!

## STARLING LANE

Starling Lane is a small family winery where everything matters from vineyard to bottle.

They spend much of the year in their vineyards on the Saanich Peninsula near Victoria, and make only small lots of wine, literally handcrafting each and every bottle.

They are passionate in their pursuit and believe wine is an essential element in a rich and wonderful life—adding a delicious layer to both meals and friendships.

Starling Lane is a partnership of three families. Heritage Farm Vineyard—Jacqueline and John Wrinch, Hummingbird Vineyard—Sue and Ken Houston, and Mussio Vineyard—Sherry and Jerry Mussio. This partnership was founded on the belief that quality wines begin with a commitment to produce high quality grapes in their small vineyards.

Starling Lane is also pleased to be associated with their partner vineyard in North Cowichan, Fleurie Vineyard—Bente and Marcel Fleurie

They started their vineyards in the early 1990's and began experimenting with different grape varieties and wine styles that were best suited to the Saanich Peninsula. All of this hard work has led to unique wines that reflect the soils and micro climates of our region.

Shoots and grape bunches are thinned to give healthy, balanced grapevines, small but even grape clusters, and ultimately expressive, concentrated wines. All this is done in the most organic fashion possible.

Some of the wines featured at Starling Lane are Pinot Gris, Gewürztraminer and Maréchal Foch.

## MARLEY FARM WINERY

Marley Farm is a family owned and operated winery located in the tranquil Mount Newton Valley, British Columbia. The Marley Family have always dreamed of owning a winery and in the spring of 2000 that dream was born. Beverly, an ardent winemaker of many years, led the charge in getting the business set up.

After some considerable research Pinot Grigio, Ortega and Pinot Noir, were planted as being the best suited

varietals for the local micro climate, soils and exposure. With the help of family and friends the first vines were planted and Marley Farm had their first harvest, however limited, in the fall of 2002. Prior to that, Vintner Eric von Krosigk sourced grapes with similar characteristics, so that production could commence.

Marley Farm endeavours to offer a fun, family setting and with their bright new winery now open, a visit is a must.

## VIGNETI ZANATTA

Italian educated winemaker Loretta Zanatta's forte is champagne style wines and with her husband, Jim Moody, they produce wines with a strong emphasis for food pairing. All of their wines are produced 100 percent from grapes grown on their Glenora vineyards, giving total control over quality and true Vancouver Island wines.

Located in the Cowichan Valley, their winery is part of a 120 acre farm. With 30 acres in vines, the remainder of the farm is in pasture, hay fields, forest and old fruit orchards. Using only the fruit from their own Glenora vineyards, Loretta and Jim are able to produce wines that truly reflect the character of Vancouver Island and of their particular site.

Producing since 1990, the original 5 acres (planted in 1986) has grown to 30 acres and includes Ortega, Cayuga, Auxerrois, Pinot Grigio, Pinot Nero and Madeleine X

Sylvaner as the main varieties. There are at least 30 different varieties on site for experimental purposes or for limited specialty wines (varieties such as Castel, Leon Millot, Cabernet Sauvignon, Merlot, Siegerrebe...).

Vinoteca, the on site wine bar, was established in May of 1996. This exciting venture allows Loretta and Jim to explore the fascinating art of pairing simple country cuisine with their own wines. Vinoteca was Ileana Zanatta's creation. She took the family's 1903 farm house, restored it as closely as possible to its original character, added her own unique style and created an eclectic place to dine or sip your afternoon away. All the foods served at Vinoteca are created based on the simplicity of country life, incorporating food which is grown either on the farm or as local as possible. There is no greater satisfaction than combining the flavours of ones harvest in both wine and food, served in a graceful country atmosphere.

## VENTURI SHULTZE

Venturi Shultze is located in the Cowichan Valley and was started by Giordano Venturi and his wife Marilyn (nee Schultze). Giordano emigrated to Canada in 1967 and worked in many different fields including diesel mechanic, teaching and computer software design. During a trip to the Cowichan Valley in 1987, the Venturi family immediately fell in love and did not take long to pack-up the crew and move to Vancouver Island.

Marilyn, who was born in Australia, emigrated to Canada in

1970 and after studying at UBC met Giordano at the University of Montreal. They quickly realized their dream of having a winery and the rest was history. They now run a wonderful business, complementing each others ideas and have now had their daughter join the unstoppable team of true wine enthusiasts. Offering many wines such as Pinot Noir, Terracotta, Sole Rosso, Schonburger and Indigo, you'll be sure to find a wine to tantalize your palate while taking in the natural beauty of this truly magical vineyard.

## WINCHESTER CELLARS

Ken Winchester started making wine in a garage in Montreal back in 1983. Ken is currently on a break from wine making to focus on his exquisite hand crafted Victoria Gin. Made in a wood fired still, this premium spirit is sure to impress. When he's not making Gin, Ken makes small lots of handcrafted wines from some of the finest vineyards in British Columbia, including his own

Certified Organic Vineyard on the Saanich Peninsula. Ken believes in the French philosophy that wine is made to pair with food. He sells most of his limited production in selected restaurants and retail stores, and in person at his winery.

The tasting room is open Saturday and Sunday from 11 am to 5 pm, or by appointment.

2 peoples

4 peoples

6 peoples

1 day tour

\$995

\$1195

\$1295

2 day tour

\$1795

\$1995

\$2095

3 day tour

\$2395

\$2495

\$2595

PACIFIC RIM NAVIGATORS

Call or email anytime for booking

250-725-8393

Pacificrimnavigators@gmail.com