



Southbrook Vineyards toasts Earth Day® with Canada's first biodynamic wine

Niagara-on-the-Lake, Ontario (April 17, 2009) - Southbrook Vineyards toasts Earth Day® with the release of its 2008 Cabernet Rosé, the first biodynamic wine produced in Canada. Twenty-five restaurants across Ontario, from Ottawa, Toronto, Prince Edward County, Muskoka, western Ontario and Niagara, will celebrate with a simultaneous launch of the wine on April 22nd – Earth Day®. Chefs and sommeliers in these restaurants are featuring the Cabernet Rosé on their wine-by-the-glass list or with a specially created dish or food match.

Toronto chef Jamie Kennedy, who is at the culinary forefront supporting sustainable agriculture, plans to pair Southbrook's Cabernet Rosé with *Marinated Lake Trout Tartine with Wild Leek Sweet and Sour Mignonette* at his Jamie Kennedy Wine Bar. "Congratulations are in order to everyone at Southbrook for ushering in this new era, this new layer of excellence in agriculture," says Kennedy. "Southbrook's commitment to biodynamic practices reflects a deep respect for the natural balances that present themselves on farms. The delicious purity of the wine speaks volumes."

Southbrook winery representatives will also be on hand on the evening of Earth Day® at the Jamie Kennedy Wine Bar in Toronto, the newly opened Play food & wine in Ottawa, and at Snob Wine Bar located at Treadwell Farm to Table Cuisine in St. Catharines, when consumers are invited drop by to sample the wine.

Southbrook's vineyard was certified organic by Pro-Cert Canada in the fall of 2008 and then became the first winery in Canada to be certified biodynamic by Demeter Canada. The Cabernet Rosé is the first wine to be released from its estate-grown grapes since certification and marks a milestone for Marilyn and Bill Redelmeier, owners of the winery. "Biodynamic farming has been practiced for years by many outstanding wine producers in Europe and we are proud to help make inroads in the Canadian wine community," says Marilyn Redelmeier.

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This holistic farming approach recognizes the vineyard as a self-sustaining ecosystem. It goes beyond the standards for organic farming by recognizing the interrelationship between the soil, plants and animals, and the energy forces affecting the farm, such as lunar and planetary cycles.

Ann Sperling, director of Winemaking and Viticulture at Southbrook explains: "Biodynamics says the farm should be self-sustaining – an entire living system. The resulting practices are about quality in the bottle—and quality of life," she adds.

"Biodynamics goes leaps and bounds beyond organic and more fully expresses the vineyard's character in our wines," says Bill Redelmeier. "But you don't need to know anything about biodynamics to know that this is simply a delicious wine."

The quality of the Cabernet Rosé 2008 impressed top wine critics. "A lovely rosé to kick off the spring season," said wine writer David Lawrason. "It's medium weight, silky, off dry yet lively with a juicy, tart finish. Very zesty." Wine expert Tony Aspler agreed, calling the Rosé a "terrific summer wine."

Only 550 cases of Southbrook Vineyards Cabernet Rosé 2008 were produced. The wine retails for \$18.95 per bottle. Consumers can order the wine directly from the winery by calling 1.888.581.1581 for delivery to an Ontario address. The wine can also be ordered online at www.winerytohome.com for Ontario delivery and www.canadianwineshop.com for U.S. delivery.

ABOUT SOUTHBROOK

Southbrook's harmonious relationship to the land is passionately expressed in every part of its operation, and is most visible in its LEED Gold hospitality pavilion designed to celebrate the vineyard that surrounds it. The pavilion was designed by renowned Canadian architect Jack Diamond.

Southbrook Vineyards is located at 581 Niagara Stone Road, Niagara-on-the-Lake. Tel: 905.641.2548. The Tasting Room is open daily from 10 am to 5 pm. www.southbrook.com.

To request jpeg photos (bottle shots, vineyard, LEED pavilion), contact:

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Huntsville

Delta Grandview Resort	939 Hwy #69	705-789-4417	www.deltahotels.com
Tall Trees	1-87 Main St W	705-789-9769	

Jackson's Point

The Briars Resort	55 Edge Rd	905-722-3271	www.briars.ca
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Kitchener

Charcoal Steak House	2980 King St E	519-893-6570	www.charcoalsteakhouse.ca/charcoal.html
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The Rosseau	1050 Paignton House Rd	705-765-1900	www.marriott.com/hotels
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Niagara Falls

Midé Bistro	4337 Queen St	289 296 5632	http://www.midebistro.com
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Niagara-on-the-Lake

Stone Road Grille	238 Mary Street	905-468-4685	www.stoneroadgrille.com
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Ottawa

Beckta dining & wine	226 Nepean St	613) 238-7063	www.beckta.com
Play Food + Wine	1 York St	613-667-9207	www.playfood.ca
Signatures Restaurant	453 Laurier Av E	613-236-2499	http://signaturesrestaurant.com/
Wellington Gastropub	1325 Wellington Av	613-729-1315	www.thewellingtongastropub.com

Picton

Currah's Café & Restaurant	252 Main St	613-476-6374	www.currahs.com
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St. Catharines

Treadwell Farm to Table Cuisine	61 Lakeport Rd	905-934-9797	www.treadwellcuisine.com
Wellington Court	11 Wellington St	905-682-5518	www.wellington-court.com

Stratford

Sunroom Restaurant	55 George St	519-273-0331	www.sunroomstratford.com
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Toronto

Amuse Bouche	96 Tecumseth St	416-913-5830	www.amuseboucherestaurant.com
Auberge du Pommier	4150 Yonge St	416-222-2220	www.oliverbonacini.com/aubergemovie.html
Canoe	66 Wellington St W	416-364-0054	www.oliverbonacini.com/canoemovie.html
Crush Wine Bar	455 King St W	416-977-1234	www.crushwinebar.com
Granite Club	2350 Bayview Av	416-449-8713	www.graniteclub.com
Grano	2035 Yonge St	416-440-1986	www.grano.ca
Jamie Kennedy Gardiner	111 Queen's Park Cr	416-362-1957	www.jkkitchens.com/v1/restaurants.html
Jamie Kennedy Wine Bar	9 Church St	416-362-5586	www.jkkitchens.com/v1/restaurants.html
Splendido	88 Harbord St	416-929-7788	www.splendido.ca