



Brand Guidelines

2024



Introduction

Brand guidelines are an instruction manual or rule book for how a brand communicates.

This document helps maintain coherence across every part of Unsworth Vineyards. Adhering to these guidelines streamlines our work, maintains our brand integrity, and provides our audience familiarity at every touchpoint.

Remember that these are only guidelines, and situations will arise that are not covered here. Let the information in this document—plus a little common sense—guide your creative choices.

When in doubt: come back to basics. Focus on what makes Unsworth Vineyards special.



Brand

Public Relations



Voice & Tone



Digital

Creative

Table of Contents

01	Brand	Page 4
02	Our Consumers	Page 11
03	Voice & Tone	Page 17
04	Public Relations	Page 25
05	Creative Standards	Page 30
06	Digital	Page 54
	Contact	Page 66



Brand

1

Positioning Statement
Values
Goals
Content Pillars
Architecture
Timelines

Positioning Statement

For Canadian Pinot Noir devotees, Unsworth is the acclaimed Cowichan Valley producer.

Continuing a 15-year legacy of uncompromising winemaking, Unsworth has welcomed explorers and locals alike to experience the region's most distinguished wines through site-specific selections and the flagship Cowichan Valley blend.



Values

Never Compromise

On vision, is on quality

Have Fun

With the team, with our friends in the Valley, and with our community

Sweat the Details

Each barrel, each blend, each place setting, and each relationship.

Unsworth is committed to quality wine, friendship and family.

Goals

Focus on Future Growth

Celebrate and leverage Dan Wright's leadership and vision

Introduce new vineyards and our Sub-GI to maintain sourcing strategy

Define and execute on forward thinking community building strategies

Activate on cross-generational opportunity

Uphold & Amplify Brand Equity

Further build Unsworth's iconic status among Cowichan Valley producers

Drive quality while pushing volume on Cowichan Valley Pinot Noir

Embrace inclusive marketing via quick digestible storytelling

DTC Consumer Awareness

Harness the power of high potential DTC consumer base

Drive deeper engagement among longstanding consumers

Generate excitement and interest in graduated on-site offerings

Use DTC consumers as brand ambassadors to build next generation of UV consumers

Content Pillars

Legacy

Founder, Tim Turyk

- Tim Turyk and his wife, Colleen, founded Unsworth Vineyards in 2009.
- The Turyk family previously owned a commercial fishing company in BC.

Cowichan Valley Pinot Noir Pioneer

- Tim built his legacy by trusting and empowering the team he hired, not realizing the impact he would soon have.
- Unsworth Vineyards is heralded as an early champion of the region's promise

Winemaker, Dan Wright

- With a history in biochemistry and winemaking allover the world, Dan is now rooted in Cowichan.
- Today, he grows Unsworth's relationships with growers across the Cowichan Valley.

Commitment to Community

- Through Cowichan Wineries Society and Wine Island Growers Association, Unsworth plays a critical role in helping support our wine growing community.

Distinguished Cowichan Valley Vineyards & Growers

Distinguished Vineyards

- Unsworth sources from the region's most distinguished vineyards
 - Saison Vineyard
 - Sunnydale Vineyard
 - Zanatta Vineyard
- Wines from these eminent sites showcase each one's distinguishing textures and flavor profiles

Regional Exploration and Expression

- Unsworth wines represent the diverse Cowichan Valley main soil types
- Wines focus on reflecting the unique stamp of terroir from each vineyard

Commitment to Community

- Our commitment to sustainable practices in the winery and vineyard positions us as stewards of the land

The Flagship: Cowichan Valley Pinot Noir

- For more than 10 years, Unsworth has taken a reserve winemaking approach to the Cowichan Valley Pinot Noir
- Pinot Noir lovers discover not only Unsworth, but the entire region through this wine
- A classical expression of the Cowichan Valley and an emblematic representation of Unsworth winemaking
 - A textural experience from start to finish
 - Inviting you to enjoy now, or save for years to come

Commitment to Community

- Vancouver Island's Cowichan Valley is our heartbeat and our home, from the coast to the mountains to our own backyard Estate

Portfolio Architecture

FLAGSHIP WINES

Cowichan Valley Pinot Noir
\$39 | 1,000 cases

Cowichan Valley Chardonnay
\$35 | 250 cases

ADDITIONAL CROSS-CHANNEL ITEMS

Pinot Gris
\$27 | 1500 cases

Allegro
\$26 | 1000 cases

Rosé
\$28 | 2000 cases

Charme de l'île
\$30 | 1500 cases

Charme de l'île Rosé
\$30 | 1500 cases

SINGLE VINEYARD / COLLECTOR WINES

Saison Vineyard Pinot Gris
\$30 | 425 cases

Sunnydale Vineyard Rosé
\$32 | 100 cases

Unsworth Vineyard Pinot Gris
\$32 | 600 cases

Petit Milo
\$28 | 150 cases

Sauvignette
\$28 | 100 cases

Auxerrois
\$29 | 250 cases

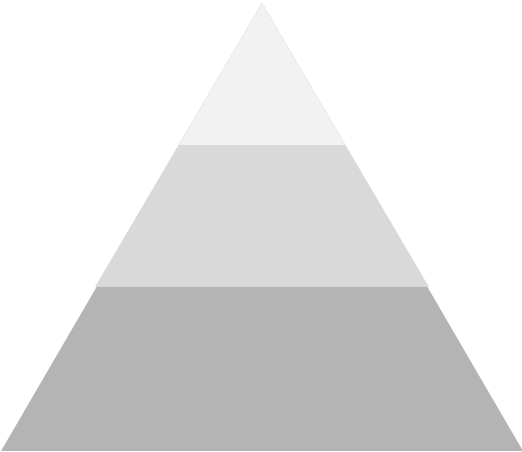
Symphony
\$35 | 400 cases

Ovation
\$27 | 200 cases

SUPER PREMIUM

Saison Vineyard Pinot Noir
\$75 | 200 cases

Cuvée de l'île
\$50 | 60 cases



Unsworth Story

		Unsworth Tasting Room & Terrace opens.		The RestaurantAt Unsworth Vineyards opens.				Tim Turyk sells Unsworth to Barbara Banke and Julia Jackson.
		Renovations commence on turning the old farmhouse into a third party operated restaurant.		The first vintage of a reserve tier Pinot Noir is made.		Dan Wright becomes head winemaker.		The New Vineyard land is purchased.
				The concept of Charme de l'île is born.				Cowichan Valley becomes an official BC VQA Sub-GI
2009	2011	2012	2014	2015	2016	2018	2020	2022
Turyk family purchases the estate which would become Unsworth Vineyards		The first vintage of Cowichan Valley Pinot Noir is made.		Dan Wright joins Unsworth. The first Charme de l'île is released.		First vintage bottling of Saison Vineyard Pinot Noir		Viticulturist Felix Egerer joins Unsworth.
		Unsworth plants 10 acres on the estate vineyard.						The New Vineyard is planted.
		Construction of the winery commences.						

Our Consumers

2

Target Personas
Sales Data
Brand Associations
Competitive Set

Target Personas

Luxury Explorer

- Age: 28-45
- Household Income: \$150K+
- Education Level: College+
- Other Interests:
 - Travel, food, entrepreneurship, entertaining, dining out, sustainability
- Wine Education:
 - Takes pride in their wine and regional knowledge
 - Crave details on wines and winemakers
 - Most likely to explore new varieties/brands within a known region
 - Active interest in wine
 - Less confident with wine lists
- Other:
 - Places more value on experiences.
 - Saves special bottles of wine for celebrations
 - Seeks out limited edition products, like to feel their purchases are unique in some way

True Collector

- Age: 50-70
- Household Income: \$150K+
- Education Level: College+
- Other Interests:
 - Travel, food, entrepreneurship, vacation home, entertaining, dining out
- Wine Education:
 - Thoroughly understands wine region and nuances
 - Willing to explore older vintages
 - Tends to purchase several of one wine rather than one of several types
 - Active interest in wines
 - Invested in wine storage options
- Other:
 - More loyal towards select number of brands

DTC Consumer Sales Data

	All Active Buyers	Active Club		Non-Club / AA (Active L18M)
Customers	2474	741		1759
Average Age	56.11	57.48		54.76
Top 4 Regions	Island – 66.56% BC – 19.94% ALB – 5.38% OTHER – 8.12%	Island – 76.79% BC – 16.01% ALB – 4.1% OTHER – 2.7%		ISLAND – 62.18% BC – 21.67% ALB – 5.86% OTHER – 10.29%
Average Total CLV	553.03\$	\$1670.00		\$302.70
Average CLV by DTC Channel	Tasting Room: \$ Direct: \$ Club: \$ Ecomm: \$	Tasting Room: \$ Direct: \$ Club: \$ Ecomm: \$		Tasting Room: \$ Direct: \$ Club: \$ Ecomm: \$
Average Order Value	\$190.94	\$287.13		\$169.85

* As of December 2023

DTC Membership Programs

Cellar Club

- Wine Offerings
 - Members receive first access to Unsworth’s portfolio of single vineyard Pinot Noirs.
- Shipments
 - Shipments are in April (and November for Collector Club Members). Each tier receives a flat shipping rate based on destination.
- Tastings
 - Members receive four complimentary Unsworth Tasting Experiences at each visit and enjoy member savings on our elevated tasting experiences.

Subscription, Trilogy

- \$100/3months
- Pickup only.
- Gift from Unsworth with each pick-up

Signature

- 10% savings
- 1 shipment in April

Collector

- 10% savings
- 2 shipments, April and November

Community Supported Restaurant

- From October to March, we offer CSR members prepaid meals at a preferred fixed rate. 3, 5, and 10 x 3 course meals at The Restaurant at Unsworth Vineyards to use at their leisure during the 21-week period. Each dinner is valued at \$85 and includes tax and an 18% Gratuity
- The rotating weekly 3 course menu is designed to keep locals coming back during the winter months and allows the culinary team to feature creative techniques and local ingredients for future menu testing.

Associations

Personality

Mature with a youthful spirit

Embodies power and warmth

Nurturing

Real/Uncensored

Self-Assured

Gracious

Smart and Focused

*and a little goofy

Brands with

Vision

Staying Power

Community Involvement

Vancouver Island Ties



Competitive Set

Cowichan Valley / Wine
Islands Pinot Noir



**Unsworth Vineyards
Cowichan Valley Pinot Noir**

COWICHAN VALLEY VQA

SRP \$39 | 1,000 cases



**Averill Creek Vineyards
Pinot Noir**

ESTATE GROWN. NON-VQA

SRP \$34 | ?? cases



**Emandare Vineyard
Pinot Noir**

ESTATE GROWN NON-VQA

SRP \$40 | ?? cases



**Kutatas Wine
Patricia Bay Pinot Noir**

SAANICH PENINSULA NON-VQA

SRP \$45 | ?? cases

Voice & Tone

3

Voice
Personality
Characteristics & Applications
How it Applies to Content
Tone by Channel
Keywords
Grammar

Brand Voice

Inviting
Self-Assured
Positive
Uncompromising

Unsworth Vineyards is a brand centered on effortless elegance and connection.

We are an acclaimed Cowichan Valley boutique producer of vibrant and layered Pinot Noirs, grounded in a more than a decade legacy of uncompromising winemaking with a dedication to farming. We are about creating a welcoming community of explorers and locals alike to experience distinguished Cowichan Valley vineyards through site-specific selections and our flagship Cowichan Valley blend. We are self-assured in everything we do but never at the risk of alienating consumers. We aspire through our wines, tasting room, and all our content to create joy, share laughter, and lift our community.

Honing Voice & Personality

Not Far Enough

Cordial

Sure

Chill

Accommodating

Just Right

Inviting

Self-Assured

Positive

Uncompromising

Too Far

Cliquey

Arrogant

Cheerleader

Unyielding

Unsworth Vineyards is

- Grounded, but not rustic
- Gracious, not obsequious
- Polished, not slick
- Warm, not invasive
- Timeless, not trendy
- Serious, but sometimes goofy
- Wise, but young and spirited
- Smart, but able to make a joke

Characteristics & Applications

Characteristic	Description	Do	Don't
Inviting	While our estate is in the Cowichan Valley, we consider the Unsworth community inclusive of all who love our vibrant and layered wines, no matter where they live. We love hosting people at our slice of heaven in farm country and welcoming new community members near and far into the Unsworth family.	<ul style="list-style-type: none"> • Use welcoming language and show warm photos of our staff, elegant tastings, picnic area and views • Express excitement at seeing people at the estate or hearing from them by email/social • Assure people they can be part of our community and enjoy our wines wherever they are via warm content showcasing our wines outside the tasting room in peoples' lives 	<ul style="list-style-type: none"> • Just talk about Unsworth, our people, and our wines; rather, aim to have a conversation with the reader • Assume the reader lives on Vancouver Island or show Island content only • Depict the Unsworth community as an overly exclusive group to which it is difficult to gain access
Self-Assured	Our founder, Tim Turyk, built our brand from the ground up, often as the only person in the office. He established relationships with growers to champion dedication to quality wines and defied skeptics when he and others created a celebrated Vancouver Island signature sparkling wine 'Charme de l'île'. We continue to promote Tim's vision with conviction and confidence. We've earned our stripes, honor our humble beginnings and the community that helped us to grow into who we are today – the same people who will stand at our sides throughout our bright future.	<ul style="list-style-type: none"> • Talk openly about our relationships with different growers and what their vineyards bring to the wines • Talk openly and enthusiastically about Dan's vision and current/future projects • Talk openly about Felix's dedication to regenerative agriculture and responsible farming 	<ul style="list-style-type: none"> • Conceal the fact we work with different growers or give opinions that one grower is superior to another • Use exclusive language • Forget to mention Tim • Lose sight of Dan and the great things he is doing to evolve Unsworth while maintaining its legacy core
Positive	At our core, we believe wine is meant to be shared and a unique catalyst to create human connections. We apply this mindset to the communities around us and prioritize philanthropic initiatives to lift up our neighbors. We also bring levity and joy into our days working amongst a dedicated team in our Tasting Room, Winery, and Restaurant.	<ul style="list-style-type: none"> • Laugh, be positive, be hopeful, crack jokes • Show moments of human connectedness • Acknowledge issues impacting our communities and how we can and do help • Emphasize how wine has the power to bring us together and create memories and bonds 	<ul style="list-style-type: none"> • Be standoffish, negative, pessimistic or leave readers out of the joke • Be shy about showing our work in the community but don't brag either • Talk about wine as "mom juice" or an empty commodity; we're more sophisticated than that
Uncompromising	We're committed to carrying on all that Tim has built and will continue to put in the hard work every day to safeguard his legacy. This manifests in <i>hours and hours</i> around a blending table and ensuring our club members are alerted when a new vintage of their favorite single vineyard Pinot is releasing. Our vision for Unsworth is over a decade in the making and we will evolve without ever compromising this foundation.	<ul style="list-style-type: none"> • Talk about what we do and why we do it; sweat the details • Talk about the risks we've taken • Talk about our grower relationships • Explain how our blending trials are a labor of love • Discuss how Dan is a mentor to other Cowichan winemakers and how he embraces the painstaking winemaking process. 	<ul style="list-style-type: none"> • Ignore our commitment to quality, grower ties, blends, community projects • Assume people know the Unsworth story and the risks Tim has taken over the years • Ignore our growers in our content; rather, highlight them when the situation calls for it • Get into technical blending details; just note that it's painstaking and detailed

How it applies to content:

Inviting:

Our welcome mat extends far.

We welcome locals and explorers alike to join our community. We do this by inviting people to our events – at our estate, on the road, and virtually. We draw people in with explanations of how our wines convey a sense of place, and we aim to inspire people to form connections over a bottle of Unsworth Vineyards Pinot.

Positive:

Wine has the power to create human connection.

Great scores and the percentage of new French oak might reflect a wine's quality, but our focus is ultimately on the human element and creating positive connections. People who love Unsworth see themselves in their fellow drinkers. We aim to inspire and grow those connections and keep them going.

Self-Assured:

We have a proven record of acclaim, and there's more to come.

Being founded by a family with no previous experience in the wine industry to becoming the most iconic winery in the Cowichan Valley is not something we take lightly. We're confident in explaining what, how, and why we do what we do – always tying it back to our vision. We've earned our reputation and take pride in it throughout our communications.

**Uncompromising:
to our friends.**

While we've no doubt achieved a level of success, we will never stop working hard to carry out Tim's legacy or to earn your trust. We're not afraid to show our efforts in our content – whether we give thanks to Colleen for sustaining Tim through the early financially lean years in the fishing industry or for the espresso machine in the winery lab. No matter what it takes, even if it's 1000 sample vials on the table to blend, Dan is going to make the wine we envision for you.

Tone by channel

Our voice is inviting, self-assured, positive, and uncompromising.

Our overarching tone is warm, confident, uplifting, and determined. Our tone is not exclusive, insecure, cynical or indecisive. Our tone is how we express our inviting, self-assured, positive, and uncompromising voice. It changes based on who we are talking to and where we are talking to them.

Channel	Description	Example
Web	Because our audience extends far and wide, our website is the central place for people to dive deeply into Unsworth Vineyards. Our tone here should be its truest form and reflect our voice: inviting, self-assured, positive, and uncompromising.	In 2009, Tim and Colleen Turyk founded Unsworth Vineyards in the Cowichan Valley. Bringing to life their new shared vision of hard work unyielding commitment, the pair built a reputation for vibrant, layered Pinot Noir, and community leadership throughout the valley.
Email	A similar tone to our website, but more conversational and always driving toward a call-to-action. Sales focused emails should present as an invitation to enjoy our wines.	Spread some holiday cheer and deepen your knowledge of the Cowichan Valley with a single vineyard Pinot Noir! Saison Vineyard is sourced from a special vineyard in our hearts and brought to fruition by our passionate and hard-working winemaking team.
Social	This is the place where our language can be the most relaxed, but we are never slangy or crude. Social is a place where we can inspire/invite with our views/elegant tastings, making people feel they are with us on the farm, even then they're not. Here we are an advocate for the community and educate about our vineyards and Sub-GI and the importance of terroir.	Cozy up this fall to an unforgettable tasting experience led by your knowledgeable, dedicated team. Enjoy a relaxing tasting as you soak in our inspiring views.
Print	Tone should change based on the publication or application of print copy. When in doubt, go back to basics.	n/a

Keywords

A few glimpses of our voice/tone:

Check out these automatic replies that our estate host and wine club manager set for their OOO:

“I decided to escape to The West Coast Trail this weekend. I genuinely don’t have service.”

“I am currently either out fishing or foraging for mushrooms around Cowichan Lake.”

.

Our Estate

The view of rolling hills

Tasting Room & Terrace

Gardens

Original Farmhouse

Cowichan Valley

The Restaurant at Unsworth Vineyards

Estate vineyard

Culinary Garden

Chosen for proximity to Shawnigan Lake in the heart of farm country

Multiple clones within a single vineyard

Destination Restaurant with expansive patio

Our Wines

Vibrant, layered, youthful

Approachable early, yet ageworthy

Uncompromising quality

Acclaim

Vineyard-designates

Cowichan Valley blend

Pinot Noir

Chardonnay – exciting

100% destemmed

12 months, 15% new

French oak

Hand harvested/sorted

The Family

Tim and Colleen Turyk

Dan Wright

The entire Unsworth crew

Grammar

We strive to be clear and consistent. Be concise, but never at the risk of omission. Actively avoid confusion. Be serious but not formal.

When in doubt about anything else, defer to AP style.

- We refer to ourselves as Unsworth Vineyards always for the first instance.
- Contractions. They are fine, just don't use them excessively.
- Comma Usage. We aim for understanding and simplification. We use the Oxford comma to avoid any chance of confusion.
- Punctuation Marks. Semi-colon, if absolutely needed. Exclamation point, yes but don't overdo it; we really have to mean it! We use *and* over *&*. We want to be sincere and down to earth, and punctuation helps us do that.
- Capitalization. We use title case and sentence case capitalization. If you're writing a sentence, use sentence case capitalization. If you're writing a headline or product name, opt for title case. We also capitalize grape varieties, like Chardonnay. Avoid erroneous capitalization at all costs.
- Emojis. We love it on others, but not on us.
- Phone numbers use periods (012.345.6789) and emails are lowercase (oxford@comma.com)
- A variety is a grape, like Cabernet Sauvignon. A varietal is an adjective used to describe a wine made from a single variety, like a varietal bottling of Cabernet Sauvignon. Varietal can also be used as a noun when specifically referring to a bottle of wine or item using only one variety, but that is less common. It's okay to shorten it to "Pinot" in the right context (when the purpose is connecting with our audience).

Public Relations

4

Media Strategy
Execution

Media Strategy

Deliver media content that acknowledges the past and future Unsworth legacy, highlights the quality of the iconic portfolio of wines, and positions the estate as a must-visit destination.

Primary Angles

- Dan Wright setting the bar for Cowichan Valley Pinot Noir
- Cowichan Valley regional collaboration
- Cowichan Valley Pinot Noir as an icon of the region
- Chardonnay and Cuvée de l'île as Dan's new chapter for Unsworth
- The estate as an inviting, iconic destination

Focus Wines

- Cowichan Valley Pinot Noir
- Saison Vineyard Pinot Noir
- Cowichan Valley Chardonnay
- Cuvée de l'île
- Charme de l'île

Target Outlets

- Top tier scoring publications
- Wine publications (consumer)
- Lifestyle publications
- Travel and tourism publications

Media Outreach


- Critic tastings
- Ongoing story pitching
- Profile pitching
- Tourism pitching
- Media visits to the estate

Media Execution

SUMMER PRESS PACK

2023, SO FAR

Vineyard & Winery News



UNSWORTH VINEYARDS



Felix Egere, Viticulturist

IN THE VINEYARD

Growth & Sustainability

When it comes to vineyard developments, 2023 is already a momentous year. Over the course of two weeks in May, we planted roughly 40 acres of vineyard with the lion's share being at our new site in the Sahlam area of the Cowichan Valley, about a 25-minute drive from Unsworth Vineyards. This brings our total estate owned vineyard to approximately 50 acres. While most of the recent plantings will not produce fruit until 2027 and beyond, we are extremely excited about this new vineyard, which will prove to be a crown jewel in the decades to come.

Working With Nature

The new pond we dug, which is more reminiscent of a small lake, will supply any and all water required for the lifetime of this Sahlam site, ensuring that we will not need to take one drop of water from the precious aquifers in this part of the valley. Migration corridors were left for the herd of 200+ Roosevelt elk that call this region home, and the pond is already a stop-over point for Mallard ducks, eagles, and other fowl.

Championing Regenerative Agriculture

Our Viticulturist, Felix Egere, joined Unsworth last fall, picking up the reins to finish the Sahlam site preparation and installation of our new vineyard. As an extremely educated and well-travelled advocate of regenerative agriculture, Felix spearheaded cover-cropping the 43-acre site in various mixes to trial their relative effectiveness at absorbing excess moisture from our rich clay soils; providing fungal pathways for nutrient exchange; keeping carbon locked in the soils as organic matter; and providing a habitat for additional flora and fauna.

Grape Update

At our Estate Vineyard, we dug up our last acre of Maréchal Foch and replaced it with Chardonnay, which will have a growing role within the Unsworth portfolio; replacing Pinot Gris to become the most widely planted white grape in the Cowichan Valley in a few short years. Last year we top-grafted some of our blocks to Pinot Noir, leaving some of the standout blocks from our 2012 plantings of LaBelle, Corvise, and Sauvignette. The original plantings of Amiel and Cabernet Libre were also top-grafted as Amiel didn't show the disease resistance that it was chosen for, and Cabernet Libre from our estate never achieved the level of ripeness that we have come to expect from the Pinot Gris and Pinot Noir planted right next door. The Blatter hybrid varieties will always have a place in our portfolio, but after a decade of farming them on our site, we decided to swap them over to varieties that will outperform them in quality from both the field and in the winery.

Future Fruit

Unsworth also farms several other small sites around the Cowichan Valley, and we buy fruit from several other vineyards beyond that, which means that both our vineyard and winemaking teams have access to fruit from 10 various sites—totaling roughly 40 additional acres around the Cowichan Valley—giving us an unparalleled perspective and insight into what the Cowichan Valley is capable of producing.



IN THE WINERY

Charmat & Charme

Charmat method sparkling wine is very important to Unsworth, which is still the only winery on Vancouver Island to have the necessary in-house equipment to produce and bottle Charmat method sparkling wine. To that end, it seems we have created a beast with our Charme de l'Île and have perennially been challenged with keeping up with demand. So, the most exciting development in 2023 so far has been the arrival of a new Charmat tank, which means Unsworth now has three custom made tanks, with the newest one being twice the capacity of the original two.

More Bubble

Traditional method sparkling wine has always been made alongside our Charme de l'Île wines, but we will also be expanding our traditional method program as we start to grow more fruit and hone in on the delicacy of this method of production. We anticipate holding wines with several years on the lees with low dosage and on the backbone of Pinot Noir, Chardonnay, Pinot Gris, and Auxerrois.

Expansion Plans

While not much has changed in the winery over the past few years, the future is bright with an upcoming influx of estate grown fruit, which means we will need the winery space to accommodate it. Unsworth is well into the design stages of a significant winery expansion. Our current winery is simple and effective, and will receive some updates, most of the expansion will be in the form of red and white barrel halls, bottling, sparkling storage, offices, labs, and a fermentation floor with hoods of new vessels of all materials. Local architect, Marko Simsic, is leading the design, although their first winery, Simsic is responsible for many brewery projects including Superflux, Strange Fellows, and Brassneck, as well as several other impressive designs.

Unsworth is also working with process flow engineer Gérard de Villiers for the flow of the winery. A resident of South Africa, Gérard has designed process flow for Graham Beck, De Toren, Boschendal, Hamilton Russell, and has also done process design work with new sparkling wine wineries for Nyetimber and Gushorne Estate.

This new phase sets us up the winemaking team to continue the luxury of keeping all our vineyards and clones separate throughout the process until the final blends are determined. These small lots are hugely important to us as we continue to unlock the many secrets our various vineyards and clones have in store. We are set to break ground after harvest 2023 with construction expected to last approximately 15 months. The phasing of the project will allow for winemaking to proceed onsite, completely uninterrupted.

UNSWORTH VINEYARDS

Media contact: Chris Turyk, Marketing Director & Sommelier
250.929.2292 | chris@unsworthvineyards.com
unsworthvineyards.com

Media Execution

– *Historical*

Life / Food

Anthony Gismondi: New owners excited about 'electric' Unsworth

The property will be given every opportunity to fulfil its destiny as a Vancouver Island winery that can reach for the stars by Julia Jackson and Barbara Banke.

Anthony Gismondi

Published Jul 03, 2020 • Last updated 3 years ago • 7 minute read

☐ Join the conversation



Unsworth Vineyards on Vancouver Island. jpg

British Columbia wine country continues to attract the wine world in search of cool-climate vineyard lands for the rest of this century and beyond.

The latest story is unfolding in the Cowichan Valley with the recent purchase of Unsworth Vineyards by two well-known California wine women, Julia Jackson and Barbara Banke.

The Jackson-Banke purchase of Unsworth Vineyards is a personal investment spearheaded by Jackson. Still, it's no secret the pair are part of the ownership group that manages the global Jackson Family Wines and American wine giant Kendall-Jackson.

WATERS ON WINE

Unsworth's new owners bring global attention to Vancouver Island and Canadian wine



CHRISTOPHER WATERS >

SPECIAL TO THE GLOBE AND MAIL

PUBLISHED DECEMBER 30, 2020


UPDATED JANUARY 6, 2021


This article was published more than 2 years ago. Some information may no longer be current.



Chris Turyk, left, and winemaker Dan Wright in Unsworth Vineyards.

HANDOUT

 4 COMMENTS

 SHARE

 BOOKMARK

Chris Turyk was enjoying lunch in the Napa Valley with some fellow students from the Culinary Institute of America at Greystone when he heard his family had purchased a small vineyard in the Cowichan Valley on Vancouver Island. His father, Tim Turyk, had retired recently from a long career in the fishing industry and was looking for a new venture. During a visit to Vancouver Island, where the family of his mother, Colleen, had vacationed for generations, his father made an offer on an attractive piece of land.

"He wasn't the type of guy to sit on a beach," Chris Turyk explains, although the nature of the venture was surprising. "Wine wasn't a big thing in our household, we weren't collectors or anything," he says. "We simply enjoyed it."

Acclaim

HISTORICAL ACCLAIM



Rosé

- 91 pts – 2022 *Anthony Gismondi*
- 90 pts – 2021 *Anthony Gismondi*
- 91 pts – 2021 *Wine Align*
- 90 pts – 2020 *Wine Align*



Cowichan Valley Pinot Noir

- 90 pts – 2021 *Gismondi on Wine*
- 92 pts – 2021 *Wine Align*
- 92 pts – 2020 *Anthony Gismondi*
- 91 pts – 2019 *Wine Align*
- 90 pts – 2019 *Anthony Gismondi*
- 90 pts – 2018 *Anthony Gismondi*
- 91 pts – 2018 *Wine Align*
- 90 pts – 2017 *Anthony Gismondi*
- 90 pts – 2016 *Anthony Gismondi*



Cowichan Valley Chardonnay

- 92 pts – 2020 *Anthony Gismondi*
- 90 pts – 2020 *Wine Align*
- 90 pts – 2019 *Anthony Gismondi*



Saison Vineyard Pinot Noir

- 90 pts – 2021 *Wine Align*
- 92 pts – 2021 *Anthony Gismondi*
- 93 pts – 2020 *Anthony Gismondi*

Creative Standards

5

Logos
Color Palette
Photography
Typography
Label
Executions
Video

Primary Logo



Single Color



Other Logos

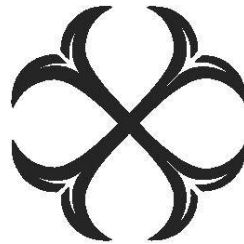


COMMUNITY
SUPPORTED RESTAURANT

Single Color

Unsworth Icon

Single Color



When used on its own, the initials icon should stand apart from the rest of the design—either within abundant negative space, centered on the design, or in the bottom right corner as a sign-off to the document.

Logo + Icon Misuse



Do not change the color of the logo outside creative standards



Unsworth icon should always be in black, or white depending on application



Do not rotate



Wordmark should be always unobstructed



Do not crop. Logo should always include full text of Unsworth Vineyards without brand approval



Do not stretch or squash

Color

Main Colors



Very Dark Grey
Pantone ###

HEX
#3C382F

CMY
0/7/22/76



Dark Red
Pantone ###

HEX
#821010

CMYK
0/88/88/49

White
Pantone ###

HEX
#FFFFFF

CMYK
0/0/0/0

Accent Colors

Photography

Beyond capturing “Cowichan aesthetic” use all opportunities to highlight ownable elements

- Restaurant Patio
- Pond View
- Garden
- Architecture
- Dan’s relationship with team
- Strength in community

Warm

Timeless

Layered/ Selective Focus

Mature

Intimate

Personal

Inviting

Candid

Authentic/unfiltered

Rich

Lush natural colors

Crisp/sharp

NOT

Corporate

Trendy

Slick

Overexposed

Desaturated

Serious

Flirty/Coy

Moody



Photography

Estate

Beyond capturing “Cowichan aesthetic” use all opportunities to highlight ownable elements

- Restaurant Patio
- Pond View
- Garden
- Architecture
- Rolling hills
- Vineyard topography from winemaker POV

Warm

Timeless

Layered/Selective Focus

Mature

Intimate

Inviting

Authentic/unfiltered

Rich

Lush natural colors

Crisp/sharp

NOT

Corporate

Trendy

Slick

Overexposed

Desaturated

Overly serious

Flirty/Coy

Stiff



Photography

Individual Portraits

Candid images of individuals during the course of their day. While working, resting, thinking, playing. Meticulous in their work, but don't take themselves too seriously.

Warm

Timeless

Layered/Selective Focus

Mature

Intimate

Personal

Inviting

Joyful

Authentic/unfiltered

Rich

Lush natural colors

Crisp/sharp

NOT

Corporate

Trendy

Slick

Overexposed

Desaturated

Overly serious

Flirty/Coy

Stiff

Moody



Photography

Team

Candid images during the course of the day. Capture the strong, natural relationships between team members. Meticulous in their work, but don't take themselves too seriously.

"Many hands make light work"

Warm

Timeless

Layered/Selective Focus

Mature

Intimate

Personal

Inviting

Joyful

Authentic/unfiltered

Rich

Lush natural colors

Crisp/sharp

NOT

Corporate

Trendy

Slick

Overexposed

Desaturated

Overly serious

Flirty/Coy

Stiff

Moody



Photography

Experience

Consumers serious about wine, but enjoying themselves. Minimal styling, focused on the wine and the experience.

“Be our guest”

Warm

Timeless

Layered/Selective Focus

Mature

Intimate

Inviting

Authentic/unfiltered

Rich

Lush natural colors

Crisp/sharp

NOT

Corporate

Trendy

Slick

Overexposed

Desaturated

Overly serious

Flirty/Coy

Stiff

Food/flowers

Recognizable faces



Photography

Package Beauty

Wine bottles within the Unsworth experience. Minimal styling, focused on the wine and the environment.

Warm
Timeless
Layered/Selective Focus
Mature
Intimate
Inviting
Authentic/unfiltered
Rich
Lush natural colors
Crisp/sharp

NOT
Corporate
Trendy
Slick
Overexposed
Desaturated
Overly serious
Flirty/Coy
Stiff
Food/flowers



Typography

Primary Typefaces

The primary fonts used for Unsworth are Crimson Pro and Playfair Display.

Both fonts have a variety of weights and styles providing options while designing.

*EXCEPTIONS

- Packaging—see mechanicals
- Email and PowerPoint
 - Use Baskerville and Interstate as PC friendly replacements

Crimson Pro

Playfair Display

Crimson Pro

Regular 400 at 48px

Whereas a common
understanding of these rights
and freedoms is

Regular 400 at 36px

No one shall be held in slavery or servitude;
slavery and the slave trade shall be
prohibited in all their forms.

Regular 400 at 32px

Everyone has the right to an effective remedy by
the competent national tribunals for acts

Regular 400 at 21px

No one shall be subjected to arbitrary arrest, detention or exile. Everyone is entitled in full equality to a fair and public hearing by an independent and impartial tribunal, in the determination of his rights and obligations and of any criminal charge against him. No one shall be subjected to arbitrary interference with his privacy, family, home or correspondence, nor to attacks upon his honour and reputation. Everyone has the right to the protection of the law against such interference or attacks.

Regular 400 at 16px

Everyone has the right to freedom of thought, conscience and religion; this right includes freedom to change his religion or belief, and freedom, either alone or in community with others and in public or private, to manifest his religion or belief in teaching, practice, worship and observance. Everyone has the right to freedom of opinion and expression; this right includes freedom to hold opinions without interference and to seek, receive and impart information and ideas through any media and regardless of frontiers. Everyone has the right to rest and leisure, including reasonable limitation of working hours and periodic holidays with pay.

Playfair Display

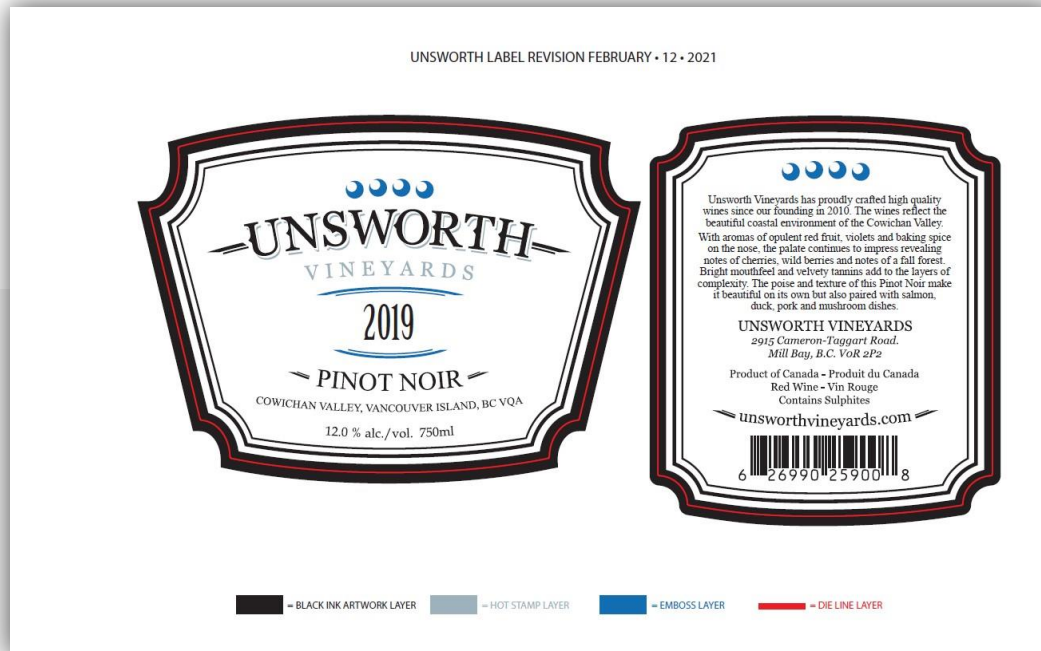
Regular 400 at 48px

Whereas a common
understanding of these
rights and freedoms is

Regular 400 at 36px

No one shall be held in slavery or
servitude; slavery and the slave trade
shall be prohibited in all their forms.

Label Design



The Unsworth label exists today closely aligned with when it was originally envisioned by Tim Turyk:

- The heraldry elements are aligned with the Unsworth family crest. The back label colour indicates tiers (e.g., the single vineyard pinot noirs and cuvée de l'île are in black). Each element is a nod to our tie to the place Marjorie Unsworth introduced the Turyk family to.
- Simple black and white were chosen for our Flagship Cowichan Valley wines as it conveys casual elegance and a traditional, timeless aesthetic.

Execution

Packaging

Capsule Color
Shipper Details

Cowichan Valley Tier



Black Capsule
Cardboard Upright 12pk Shipper

Single Vineyard Tier




Red Wax / no capsule
Cardboard Upright 12pk Shipper

Execution

General Marketing Materials

- Wine list pages
- Wine Information Sheet
- Vineyard Map



SKU: 148952 / UPC: 626990289159

UNSWORTH
VINEYARDS

2021 PINOT NOIR - SAISON
VINEYARD

A snapshot of a special place to grow Pinot Noir. This wine is complex and full of dark cherry and floral notes with undercurrents of earthy complexity. Saison Pinot Noir is one of our favourite wines from grape to glass.

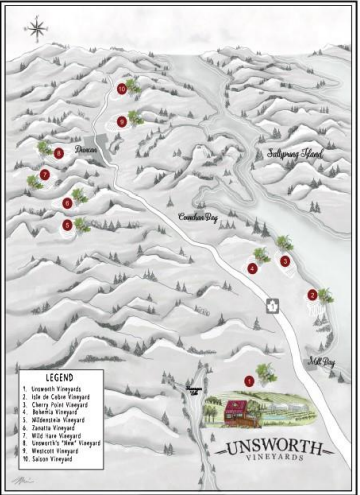
VINTAGE	2021
WEATHER	DEGREE DAYS: 1300 MM PRECIP APRIL 1 - OCT 31: 200
SOIL	SOIL TYPE: Shewigan SOIL, MATERIAL & TEXTURE: Marine Silty Loam
VITICULTURE	REGION: BC VQA Cowichan Valley, VINEYARD: Saison Vineyard VARIETY: Pinot Noir CLONE: 115, 667, 777, 828 ROOTSTOCK: Riparia, 101-14 SPACING: 9ft x 6ft FLOOR MANAGEMENT: Clear cultivated ASPECT: South ELEVATION: 40ft - 65ft TRAINING METHOD: Double cane
VINIFICATION	HARVEST DATE: Early October FRUIT HANDLING: Destemmed, Whole Berry FERMENTATION: 100% Stainless Steel MATURATION: Aged in Barriques (20% new) for 12 months CLOSURE: Amorium Cork CASES PRODUCED: 96
WINE SPECS	ABV: 12.40% PH: 3.59 TA: 5.55g/l RS: 0.09g/l FREE SO2: 17ppm WINEMAKER: Dan Wright

The Restaurant at
UNSWORTH
VINEYARDS

WINE LIST

"A meal without wine is called breakfast."

OUR COWICHAN VALLEY VINEYARDS



LEGEND

1. Unsworth Vineyards
2. Old 100 Acres Vineyard
3. Cherry Point Vineyard
4. Brindley Vineyard
5. Milestone Vineyard
6. Josselyn Vineyard
7. Wild Rose Vineyard
8. Unsworth's "Red" Vineyard
9. Westcott Vineyard
10. Loran Vineyard

SPARKLING

	SOZ	750ML/BTL	MAGNUM (1.5L)
Charme de l'île	14	58	—
Charme de l'île Rosé	14	58	—
2018 Cuvée de l'île	18	83	—
2017 Cuvée de l'île	—	—	148

FLAVOUR PROFILES

fresh & vibrant

Charme de l'île

Made in the same method as top Prosecco, our flagship sparkling translates to "Charme de l'île." You'll find a lovely frothy mousse, vibrant green apple and pear drop notes with a fun and refreshing finish.

pretty & pink

Charme de l'île Rosé

Our rosé counterpart—crafted from Pinot Noir—is a stellar hit that continues to grow in popularity. Vibrant strawberry and Rainier cherry aromas prelude a dry and pleasing mid palate with a finish of red apple.

complex & luscious

Cuvée de l'île

A wine of craftsmanship and patience, this traditional method wine is our answer to Champagne. Aged for a minimum of 18 months before disgorgement with a very low dosage, our Cuvée de l'île is in an extra brut style. Aromas of yellow apple and brioche precede a poised palate with delicate tight knit bubbles and a long complex finish.

Execution

Acclaim & Info Material

Menu Ad

Hours Ad

Acclaim Shelf Talker

Digital



UNSWORTH
VINEYARDS

**GREAT WINE.
SIMPLE PLEASURES.**

Tasting Room:
Mon & Tues 12pm - 4pm
Wed to Sun 11am - 5pm

Restaurant:
Wed to Sun 11am - 8pm
*Note: Closed Jan 1 - 18
for general maintenance*

2915 Cameron Taggart Road
Mill Bay
250.929.2292 (ext. 1)
UnsworthVineyards.com



UNSWORTH
VINEYARDS

✓ **Holiday wine**
Holiday Case on sale now
FREE shipping within BC

STOCK UP NOW



UNSWORTH
VINEYARDS

VANCOUVER ISLAND WINERY!
COWICHAN VALLEY SUB-GI

PINOT GRIS 2018

90 PTS


GISMONDIOWINE.COM

"Look for pear, quince and grapefruit lead with a stony underbelly. Well-balanced and fresh, this is a terrific food wine, and it appears to be getting better with age."
- Anthony Gismondi, May 2020

SKU #030432



UNSWORTH
VINEYARDS

A TASTE OF UNSWORTH
Now Serving

SMALL PLATES

Crispy Vancouver Island Brie ~ 22
panko, spicy honey, olives, almonds, apple butter

Charred Sprouts ~ 15
chili, lime, garlic, grana padano, lemon & herb aioli

Grilled Romaine Hearts ~ 14
anchovy emulsion, focaccia, crispy house bacon,
grana padano, cured yolk
add chicken ~ 7

Butternut & Apple Bisque ~ cup 8 / bowl 13
yogurt, pumpkin seed sa'tar

MAIN PLATES

Prime Rib Burger ~ 25
symphony BBQ sauce, mustard aioli, arugula,
house bacon, smoked cheddar, frites
sub soup ~ 2 / sub salad ~ 3

Duck Leg Confit ~ 34
braised beans, quince jus, charred sprouts, curry oil

Sablefish Mosaic ~ 47
leek ash, carrot risotto, pistachio & bull kelp granola,
buttermilk & dill vinaigrette

DESSERT

Yuzu Tart ~ 15
cinder toffee, raspberry, black sesame sauce

Chocolate Mint 'After 8' ~ 14
mint pudding, callebaut dark chocolate glaze,
white chocolate chantilly

Reserve now at UnsworthVineyards.com

2915 Cameron Taggart Road, Mill Bay
250.929.2292 (ext. 1)
UnsworthVineyards.com

Execution

Advertising

Advertisements should rely on stunning, large, full-bleed photography with minimal copy to showcase our Unsworth estate or product.



Execution

Wine Club

Banner

Icon

Wine Club Email



SEPTEMBER 2023



Execution

Restaurant

- Menu
- Tasting Menu
- Wine List
- Drinks
- Dessert
- Feature Sheet



FRESH SHEET

Details here, details here
Keep formatting consistent, check spelling, no colours, etc.

FEATURE XYZ | SXX

Descriptor, descriptor, descriptor, descriptor

FEATURE XYZ | SXX

Descriptor, descriptor, descriptor, descriptor

FEATURE XYZ | SXX

Descriptor, descriptor, descriptor, descriptor

SPARKLING

	SOZ	750ML/BTL	MAGNUM (1.5L)
Charme de l'île	14	58	—
Charme de l'île Rosé	14	58	—
2018 Cuvée de l'île	18	83	—
2017 Cuvée de l'île	—	—	148

FLAVOUR PROFILES

fresh & vibrant Charme de l'île
Made in the same method as top Prosecco, our flagship sparkling translates to 'Charme of the Island.' You'll find a lovely frothy mousse, vibrant green apple and pear drop notes with a fun and refreshing finish.

pretty & pink Charme de l'île Rosé
Our rosé counterpart—crafted from Pinot Noir—is a stellar hit that continues to grow in popularity. Vibrant strawberry and Rainier cherry aromas prelude a dry and pleasing mid-palate with a finish of red apple.

complex & toasty Cuvée de l'île
A wine of craftsmanship and patience, this traditional method wine is our answer to Champagne. Aged for a minimum of 18 months before disgorgement with a very low dosage, our Cuvée de l'île is an extra brut style. Aromas of yellow apple and brioche precede a poised palate with delicate tight knit bubbles and a long complex finish.



DESSERT

Yuzu Tart – 15
cider butter, raspberry black sesame sauce
Chocolate Mint 'After 5' – 14
mint pudding, salted dark chocolate glaze,
white chocolate chantilly
Truffles – 4 each / 3 for 10
rotating selection

Housemade Ice Cream & Sorbet – 5/scoop

TO FINISH

Unsworth Ovation (see)	10
Quail's Gate Optima 2020 (see)	16
Aberlour Single Malt 12 year	16
Laphroig 10 year	17
Ramy Martin VSOP	19

COFFEE & TEA

Drumroaster Coffee	3.5
Wutholme Tea Farm Teas	4

BLACK	HERBAL
Organic Assam,	Myrtanque peppermint, licorice
Earl Grey, Masala Chai	rooibos, lemongrass, calendula
GREEN	Musky Nettle peppermint,
Organic Green Dragon	citrusy vanilla
blended with calendula and	
ginger	Calm Lav chamomile, lavender



BEER & CIDER

	473ML
Driftwood Arcus Pilsner	9
Driftwood New Growth Pale Ale	10
Red Arrow Hazy Pale Ale	10
Red Arrow Midnight Umber Ale	9
Driftwood Eat Tag IPA	9.5
Merridale Traditional Cider	12

TEMPERANCE

Phillips	8	Fontinans	5
Lot's Pilsner (0.5%)		Curiosity Cola	
ONES+	9	Rose Lemonade	
Sparkling Rosé (0.5%)		Victoria Lemonade	
Cultural Kombucha	7	Ginger Beer	
Nettles & Petals		Tonic Water	
Phillips	5		
Orange Cream Soda			
Root Beer			
Ginger Ale			



SMALL PLATES

Warm Olives – 10
smoke, citrus, chiles, herbs
CHARME DE L'ÎLE

Crispy Vancouver Island Brie – 18
panko, spicy honey, olives, almonds, apple butter
2018 CUVÉE DE L'ÎLE

Charred Sprouts – 15
chili, lime, garlic, grana padano, lemon & herb aioli
2021 PETIT MILO

House Focaccia – 13
whipped Lardo, Quail's Gate, truffle
2020 CHARDONNAY

Charcuterie – 35
Whole Beast salami, selection of cheese, nuts,
pickles, olives, bread
2021 PINOT NOIR

Our farm-to-table food philosophy supports numerous local farms and food producers which are highlighted in italics throughout this menu.



MOTHER'S DAY BRUNCH

Pre-order by Friday May 7th
Available for pick up between 10:00am-11:30am on Sunday May 9th

BREAKFAST QUICHE
bacon, breakfast sausage, mushrooms, spinach, smothered cheddar

FRIED GREEN GARLIC & ROSEMARY POTATOES

HOUSE SALAD WITH LEMON VINAIGRETTE

STRAWBERRY & CREAM CREPES

PEAR CARAMEL CHOCOLATE CAKE
Comes with a chilled bottle of Charme de l'île and fresh pressed orange juice for mimosas.

SMALL PLATES - CONT'D

Local Clams – 22
house bacon & frenzel broth, preserved lemon
add frites – 6
2022 PINOT GRIS

Grilled Romaine Hearts – 14
anchovy emulsion, fennel, crispy house bacon,
grana padano, cured yolk
add chicken – 7
2020 SAUVIGNETTE

Unsworth Green Salad – 13
Widlow greens, shaved vegetables, sherry vinaigrette,
walnuts, farmhouse cheese
2022 PINOT GRIS

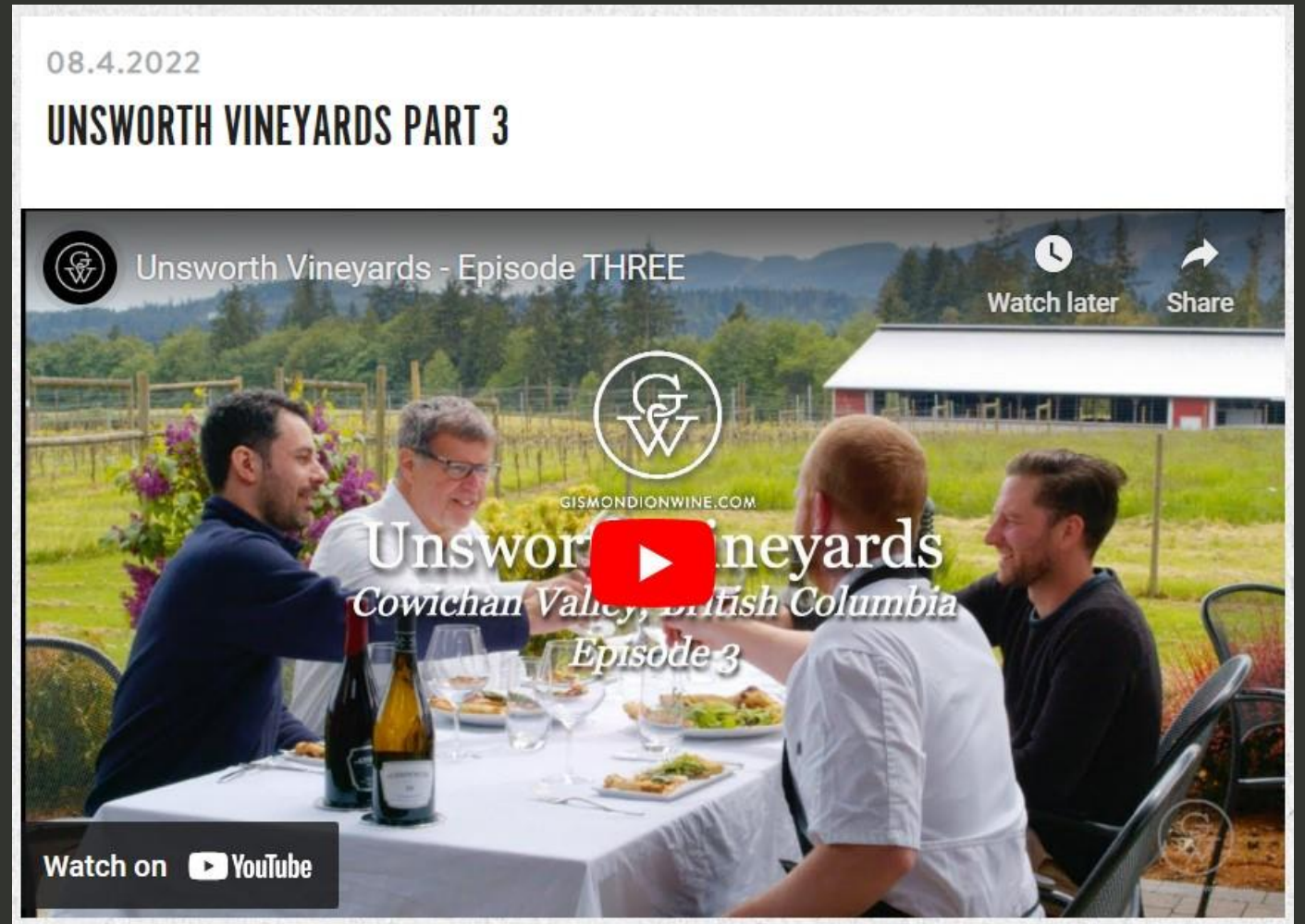
Butternut & Apple Bisque – cup 8 / bowl 13
yogurt, pumpkin seed za'atar
CHARME DE L'ÎLE

Unsworth Chowder – cup 15 / bowl 24
vancouver island seafood
2022 PINOT GRIS

Videography

Video

Video is an important and impactful medium to effectively tell the story of Unsworth, most importantly to draw in our audience and develop a greater sense of community and personal relationships with our team.



Digital

6

Website

Email

Key Platforms

Consumer Digital Footprint

Editorial Themes

Execution

Website

The Unsworth website is scheduled to relaunch in FY24.

This section will be updated with a complete style guide at that time.



Email

The Unsworth email communication is comprised of targeted templates.

These examples show the current state of Unsworth emails.

ENEWS



November 2023



Join Us for Some Holiday Cheer

Open House this Weekend: Dec 1 to 3

We've checked the trails, polished the wine stemware, and look forward to welcoming you to the Tasting Room this Friday through Sunday—from 11am to 5pm—for our **Holiday Open House**.



Come relax, a glass with old and new friends while enjoying all things festive, including a complimentary welcome wine cocktail and canapés. Thermal wine tasting flights and delicious bites will also be available for purchase.

Count on plenty of local goodies to help you with your Christmas shopping list, and with a 10% discount on wine-themed gift baskets, gift sets, and our new Tasting Trilogy experience, it can be both fun and productive!

Adventurous wine lovers on your list?

Give the gift of a 3-month, 3-bottle wine & food experience for just \$100 with our new **Tasting Trilogy**.

Through Jan, Feb, and Mar 2024, lucky recipients (or you!) can come to our Tasting Room to collect the featured bottle of wine, enjoy a wine and food pairing by Chef Evan Babin, and take home a special "surprise" gift from us.



What to Expect



Love Wine? Join the Wine Club

Save 10% On All Wine Purchases

HOURS:
Tasting Room & Terrace
Wed to Sat 11am-5pm (Mon & Tues 12pm-5pm)

Restaurant & Patio:
Wed to Sat 11am-5pm

ADDRESS:
2815 Cawston-Taggart Road
MB Bay, BC V0R 2P0

No longer want to receive these emails? [Unsubscribe](#)
We're sorry to see you go!

Unsworth Vineyards 2815 Cawston-Taggart Road MB Bay, British Columbia V0R2P0

CLUB



DECEMBER 2023



Toast to 2024

Reserve Now for New Year's Eve at Unsworth

Come enjoy some toast, the make reflections on 2023, and the promise of the year ahead, with New Year's Eve Dinner on December 31st at The Restaurant at Unsworth Vineyards.

Our Chef Evan Babin and team are excited to share this special 4 course feast with you and celebrate. Bonheur Club! Enjoy the evening the wine, pairing, to make it even more of a wedding rehearsal!

\$100 per person suggested wine pairing available

Reserve Now

Wine-inspired Gifts

Save 15% on CSR Memberships

CSR membership is an ideal holiday gift for your favorite friends, with all the supporting food items to go with them. Available to US and 10 email options. Save 15% now with [Save 15%](#)

STEP 1: Purchase CSR Membership and your personal CODE (all members get 15% savings) [View Info](#)

STEP 2: Return to add wine pairing to Membership

COMMUNITY SUPPORTED RESTAURANT



Adventurous wine lovers on your list?

Give the gift of a 3-month, 3-bottle wine & food experience for just \$100 with our new **Tasting Trilogy**.

Through Jan, Feb, and Mar 2024, lucky recipients (or you!) can come to our Tasting Room to collect the featured bottle of wine, enjoy a wine and food pairing by Chef Evan Babin, and take home a special "surprise" gift from us. [View Info](#)

CLUB CONT.



Let the holidays sparkle and shine with our **Holiday Case**, featuring a full dozen of bottles, not meant to be left after New Year's, and are just what you need for the holidays. Available to all 12 bottle cases at \$100, stock up now and get the season started!

(Must have shipping address BC on full orders)



Order Yours Now

[SHOP](#) [ABOUT](#) [UV WINE CLUB](#) [VISIT US](#) [CONTACT](#)

HOURS:
Tasting Room & Terrace
Wed to Sat 11am-5pm (Mon & Tues 12pm-5pm)

Restaurant & Patio:
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MB Bay, BC V0R 2P0

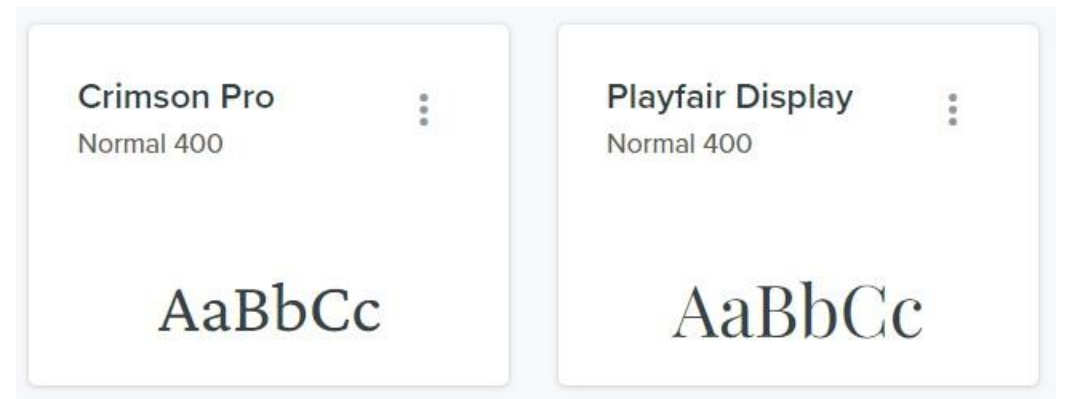
No longer want to receive these emails? [Unsubscribe](#)
Questions about your membership? Please call 250.551.2292 (ext. 3)

Unsworth Vineyards 2815 Cawston-Taggart Road MB Bay, British Columbia V0R2P0

Email

Email Standards

Email Fonts



Email

Email Standards

Colours

LOGO

UNSWORTH
VINEYARDS

image-5cb88a44-f1d1-48b0-9a79...

300 x 140 · 12.21 KB

[Edit](#) · [Replace](#)

COLORS

Accent



3C382F

Body Text



3C382F

Buttons



821010

Links



3C382F

Email

Email Standards

Header & Footer

HEADER



FOOTER

[SHOP >](#) [ABOUT >](#) [UV WINE CLUB >](#) [VISIT US >](#) [CONTACT >](#)

HOURS:

Tasting Room & Terrace:

Wed to Sun 11am-5pm | Mon & Tues 12pm-4pm

Restaurant & Patio:

Wed to Sun 11am-8pm

ADDRESS:

2915 Cameron-Taggart Road #1
Mill Bay, BC V0R 2P2



No longer want to receive these emails? [Unsubscribe.](#)

Questions about your membership? Please call **250.929.2292** (ext. 2)

Unsworth Vineyards 2915 Cameron Taggart Road Mill Bay, British Columbia V0R2P2

Key Digital Platforms



@unsworthvineyards
4.6K followers



@unsworth
Discontinued



@unsworthvineyards
5.9K followers

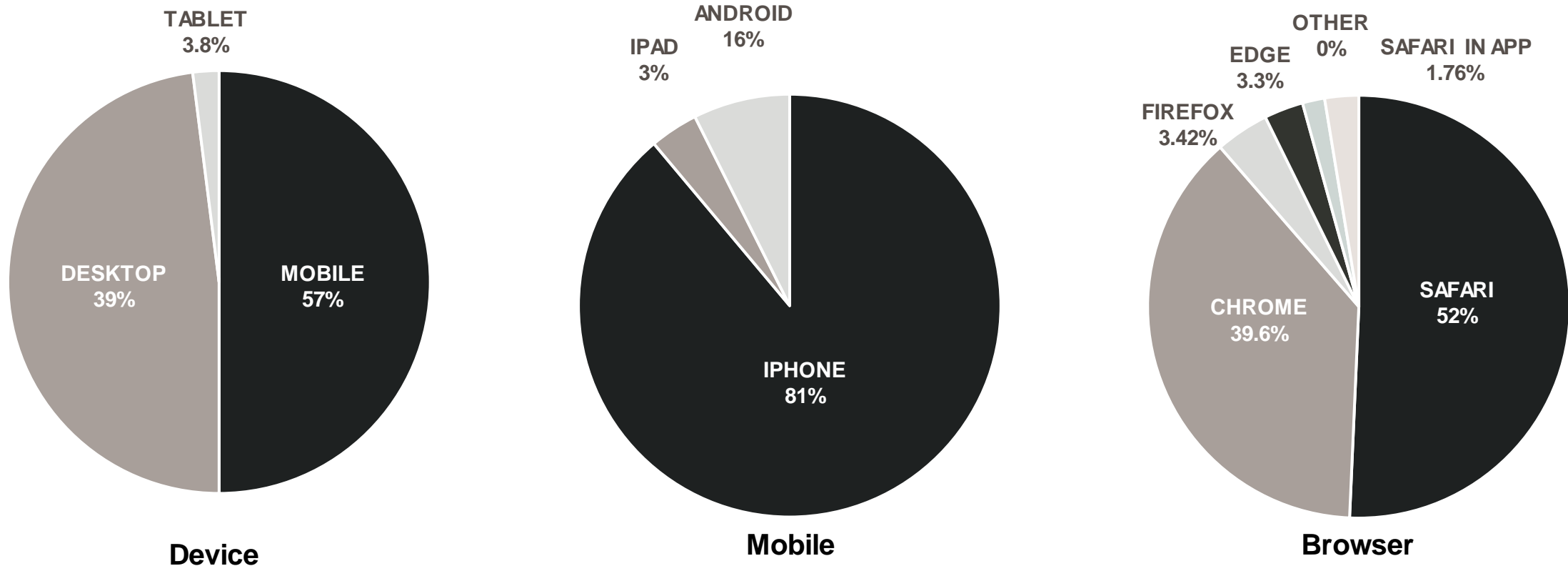
Key hashtags

#unsworthvineyards
#therestaurantatunsworthvineyards

WEBSITE	https://www.unsworthvineyards.com/
TOCK	https://www.exploretock.com/unsworthvineyards https://www.exploretock.com/therestaurantatunsworthvineyard (need to add the s)
YOUTUBE	n/a,
GOOGLE BUSINESS	https://www.google.ca/maps/place/Unsworth+Vineyards/@48.6602979,-
TRIP ADVISOR	https://www.tripadvisor.ca/Attraction_Review-g499155-d6942906-Reviews-Unsworth_Vineyards_Tasting_Room-Mill_Bay_Cowichan_Valley_Regional_District_Vancou.html

*as of May 2, 2023

Consumer Digital Footprint

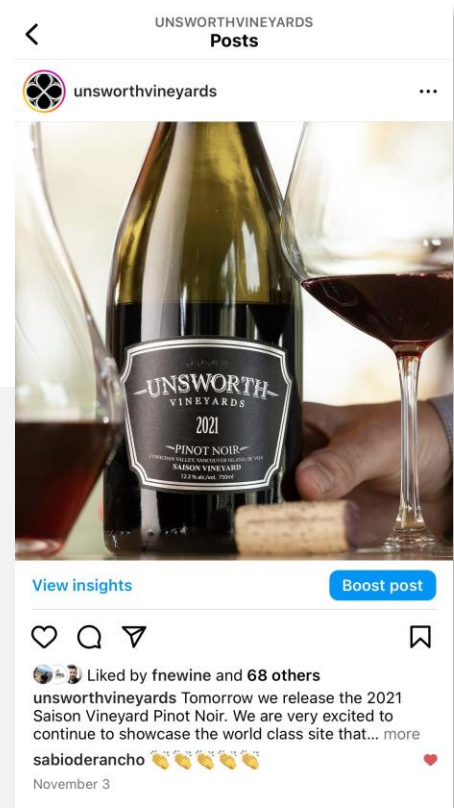


SOURCE: Google Analytics as of December 12, 2023 (YTD)

Editorial Themes

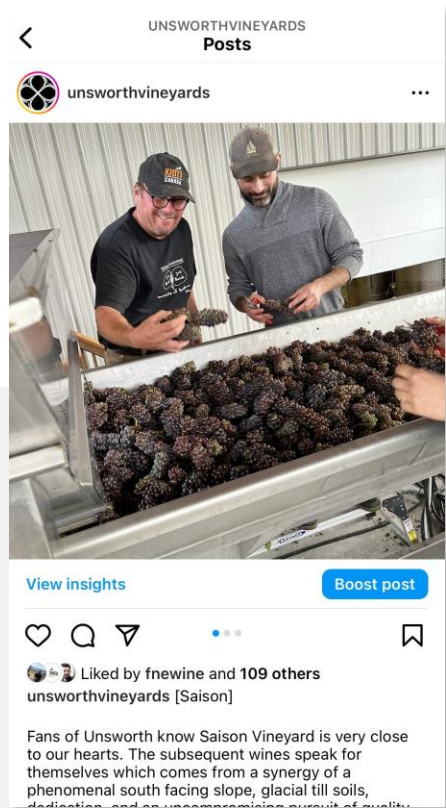
Lifestyle

As you journey to Unsworth, an extraordinary feeling of comfort and elegance emerges. Our photography is centered in that same feeling by coupling lush, heightened aesthetics with relaxed and informative language.



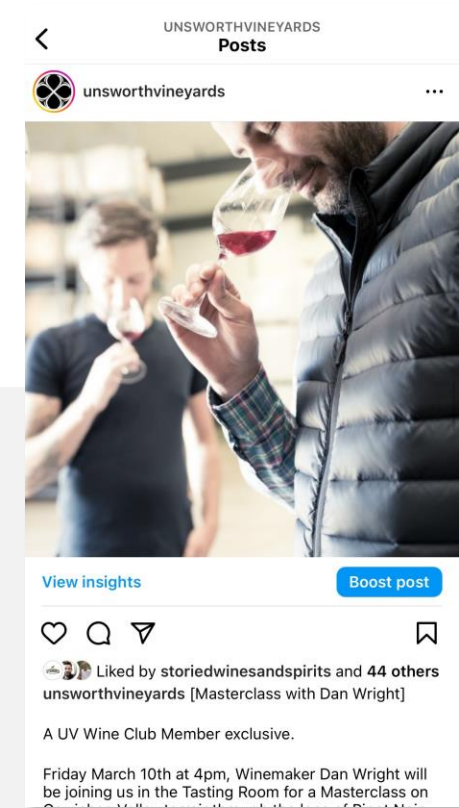
Community

Our commitment to quality wine, friendship, and family is the ethos of our community. Our wine uniquely fosters connections amongst our team, members and visitors, often captured naturally and candidly.



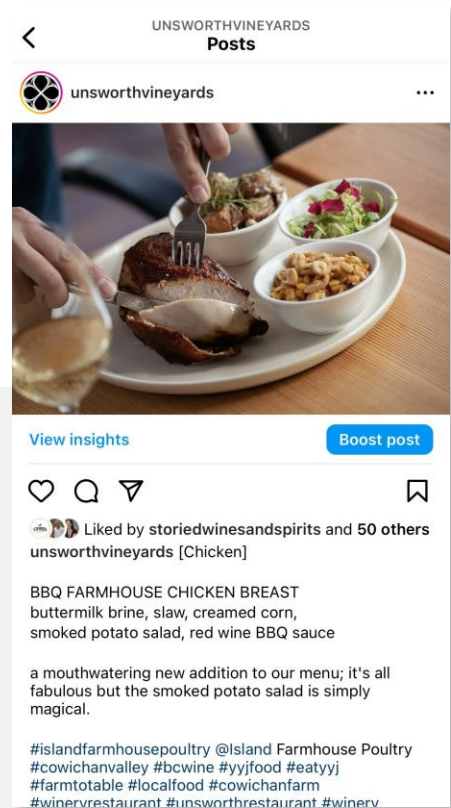
Dan Wright, The Team

As the Unsworth legacy continues with Dan Wright at the helm, we will showcase his depth as a winemaker and the leader of our crew. The entire team embodies high energy, and we will continually highlight their spirit.



The Restaurant

Our wines are the perfect close to great food. Not always required to have a bottle shot, the synergy of food and wine and casual elegance at The Restaurant At Unsworth Vineyards is something to celebrate.



Execution - Layout

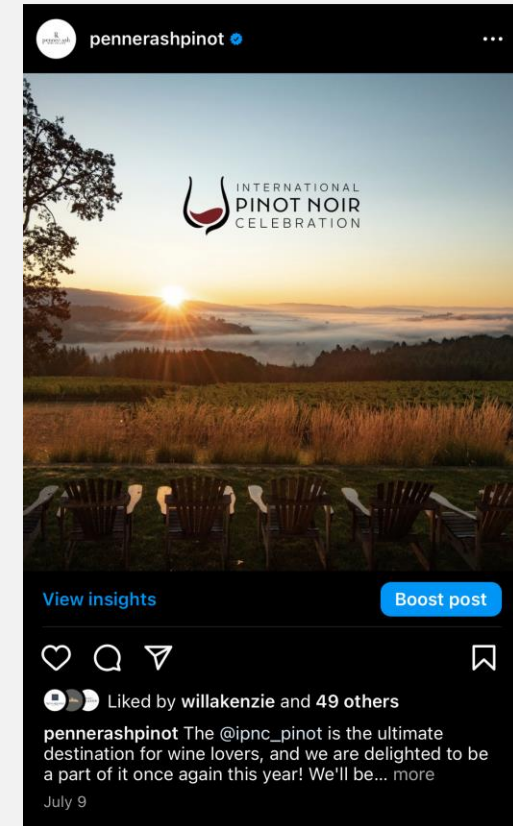
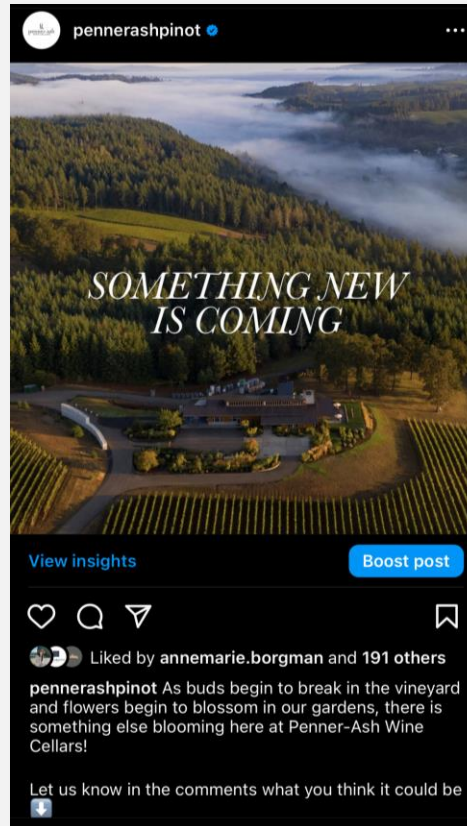
Graphic overlays

When using logos (Unsworth, events/partners, Tock, etc.) logo should small, simple and contrast from the background image.

**Unsworth examples unavailable. Examples from Penner-Ash*

Graphic content

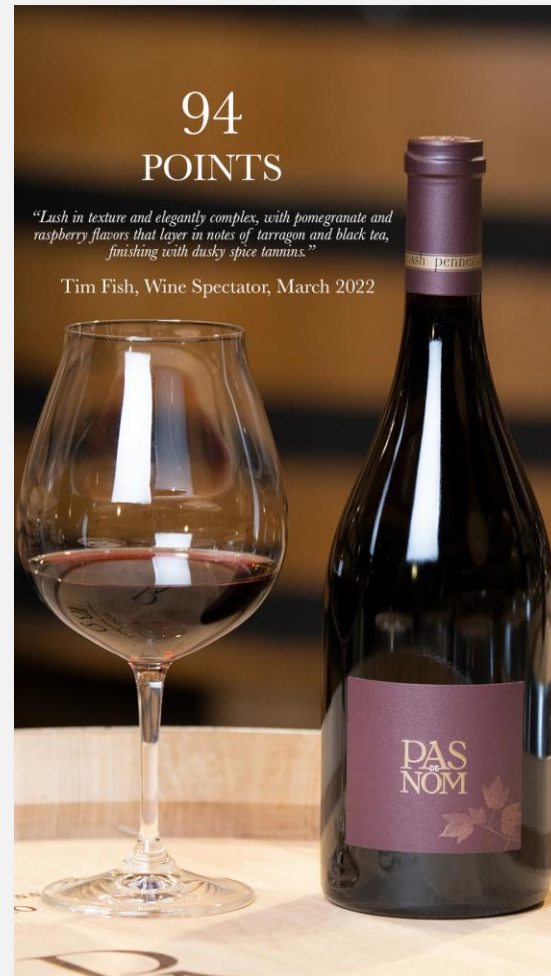
- Brand fonts used are Crimson Pro and Playfair Display
- We want the image to be the star
- Link, location, and mention stickers should be non-invasive
- Add featuring details if we know what wines will be at the event.



Execution - Layout

Acclaim

- Call out rating and/or quote in contrasting colour to ensure it pops off the visual
- Add reviewer, website, and month/year of review beneath score in smaller font, let the score shine
- If logo is used, it should be one color, if possible.
- **Unsworth examples unavailable. Examples from Penner-Ash**



Execution – Post Copy

We use beautiful, yet concise storytelling language to articulate a feeling of home to all our followers and fans. Whether someone is an aficionado or a novice, they can receive the message.

Abbreviations, emojis, and internet slang should be kept to a bare minimum, however, enthusiasm is rampant in our dialogue.

We match the energy of commentors on posts with a grateful tone.

unsworthvineyards [sablefish mosaic]

leek ash, carrot risotto, pistachio & bull kelp granola, buttermilk & dill vinaigrette

This new dish is going over extremely well with guests. The richness of the fish and earthiness of the carrots and pistachio are perfectly balanced by the brightness of the vinaigrette. Naturally, it goes well with Cowichan Chardonnay!

unsworthvineyards [Mark Wachtin]

More like family than anything else, our dear friend and colleague Mark has been waving the Unsworth flag on Vancouver Island for the past decade. Between his keen insights and stalwart belief in always putting the customer first, Mark is an inspiration to us on a constant basis.



Liked by storiedwinesandspirits and 57 others
unsworthvineyards [tasting trilogy]

A 3-month, 3-bottle, wine & food experience!

Adventurous wine lovers on your list? Give the gift of a our new Tasting Trilogy—a 3-month, 3-bottle, wine & food experience for just \$100.

Through Jan, Feb, and Mar 2024, lucky recipients (or you?) can look forward to coming to Unsworth Tasting Room to, collect the featured bottle of wine, enjoy a wine and food pairing by Chef Dan Bain, and take home a special 'surprise' gift from us!

Contact

Sales & Marketing
Chris Turyk

THANK YOU