

TOUCH NATURE TASTE GREATNESS **EXPERIENCE INDULGENCE**

EXCLUSIVE OKANAGAN EXPERIENCE

donated by Anthony von Mandl

Custom crafted for minimum 2 maximum 8 guests



Generously donated by: Anthony von Mandl and



Anthony von Mandl, founder, Owner & CEO of the Mark Anthony Group of Companies and the recipient of the 2023 International Distinguished Entrepreneur Award has provided an exclusive tour of his vineyards.

Mr. von Mandl is the proprietor of a collection of family-owned luxury wineries in British Columbia's Okanagan Valley, and the creator of a collection of innovative beverage brands such as Mike's Hard Lemonade and White Claw, which have achieved iconic brand status and transformed the alcoholic beverage industry.

IDEA VIPAUCTION



BID NOW

Package Value PRICELESS

Reserve bid - \$30,000

Online bid closes on Friday, May 5, 2023, 5:00:00 p.m. CDT



A charitable tax receipt will be issued for the amount of winning bid less \$25,000.

Funds raised will go towards experiential and active learning experiences for Asper School of Business students. Half of the proceeds will go towards The Student Managed Investment Fund (SMIF) and half will go towards International Student Case Competitions.

Itinerary and offerings may be adjusted to showcase and accommodate unique seasonal moments, weather, and expert availability. Menus are chef's choice and based on season. Dietary restrictions are, of course, carefully accommodated with advance notice.

















TRAVEL DIFFERENTLY TASTE THE GOOD LIFE

Your iconic Okanagan adventure is carefully curated, so that every moment you spend discovering the remarkable wine country is authentic, immersive and rewarding.



YOUR UNPARALLED LUXURY, PRICELESS OKANAGAN EXPERIENCE INCLUDES:











PRIVATE JET TRANSPORTATION

Return airfare — Winnipeg — Kelowna

LUXURY TRANSPORTATION

Helicopter tour of the wineries and luxury ground transportation.

3 NIGHTS LUXURY ACCOMODATION

At the lakehouse, private waterfront Luxury home.

EXQUISITE MEALS

Prepared by award winning chefs accompanied by exclusive sommelier led tastings.

PERSONAL SOMMELIER

Tour with your own dedicated expert host who will share stories from grape to glass.

EXCLUSIVE EXPERIENCES

Access celebrated winemakers and go behindthe-scenes to where great wine is nurtured.

ICONIC SIGHTS

Gain an insider's view of stunning landmarks, vineyards, lakes and mountains.

DAY 1: ARRIVAL

KELOWNA

Say hello to the nature and adventure-filled waterside city that introduces your Iconic Okanagan Adventure.

ACCOMMODATION CHOICES

THE LAKE HOUSE is a Magnificent private waterfront luxury home on the shores of Lake Okanagan. Stunning design boasts 5 bedrooms, each with own ensuite in the heart of "wine country" with lush green vineyards & world class wineries at your doorstep.

TRANSPORTATION EASE Your Iconic Okanagan Adventure includes all ground transportation from the Kelowna airport to your selected accommodations, and all scheduled tour stops, in a Jaguar XJL, classic limousine, or Mercedes Benz Sprinter. Private ground transportation from Vancouver to Kelowna can also be arranged.

ON THE ROAD

Like everything on your Iconic Okanagan Adventure, transportation is bespoke. James the Driver's dedicated chauffeur service will make recommendations along the way, and take you wherever you want to go.







DAY 2: AFTERNOON

EAST KELOWNA

Spend your morning and midday at leisure exploring Kelowna. In the early afternoon, your Iconic Wineries host sommelier and James the Driver will collect you for your drive to the by-invitation-only Martin's Lane Winery.

MARTIN'S LANE WINERY

Begin your Iconic Okanagan Adventure with Architectural Discovery at one of premium winemaking's most remarkable new destinations, the six-level, fed strictly by gravity Martin's Lane Winery.

Absorb their passion for single-vine viticulture and the delicate Pinot Noir grape, fruit of a remarkable series of genetic mutations. Learn how harnessing gravity throughout a cantilevered architectural landmark connects the science and art of winemaking.

Join Martin's Lane winemaker and GM Shane Munn — a native New Zealander with degrees in both mathematics and winemaking — to taste those top-tier Pinot Noirs, and the only other wine produced at Martin's Lane, sophisticated Riesling.

AT LEISURE PLANS

Kelowna is a hub for chefs, farmers and brewmasters, as well as winemakers. Ask us to assist with dining options beyond your resort, for your arrival night or day 2 lunch including:

WATERFRONT WINES

Local plates and one-off creations have earned this vibrant retreat for elevated comfort food Kelowna's best restaurant accolades for 11 years running.

RAUDZ REGIONAL TABLE

At this brick-lined bistro, seasonally inspired pairings are key. Save a little room for the stellar double-chocolate, mashed-potato brioche with fresh raspberry sorbet.

Breakfasts, dinner on arrival night, and lunch on day 2 are on-own and not included. However, all transportation will be provided as needed.









DAY 2: AFTERNOON & EVENING

EAST KELOWNA

CEDARCREEK ESTATE WINERY

Head next door from neighbouring Martin's Lane to one of the Okanagan Valley's eight original wineries. CedarCreek Estate Winery's new modern farmhouse tasting room and Home Block restaurant are garnering even more acclaim to match its medal-winning, vineyard-specific, organic, and biodynamic wines.

Meet CedarCreek winemaker Taylor Whelan to learn more about premium, terroir-driven wines that push boundaries.

Stroll through CedarCreek's Home Block vineyard to a rare, production house Platinum sampling, direct from the barrel. Absorb the story behind 20-year-old Pinot Gris and 30-year-old Gewürztraminer vines.

Settle under the rustling silver linden trees to enjoy a private Farm to Glass experience. This guided tasting features five award-winning CedarCreek wines, including the winemaker's daily selection.

The culmination of your first Iconic Okanagan Adventure day — the Platinum Library Experience — an immersive, 5-course dinner that connects rare CedarCreek library wines with a menu inspired by Home Block Chef Neil Taylor's global culinary travels.

WINE COLLECTOR'S NOTE

When you meet your Iconic Wineries' sommelier host, they will provide ordering information for all the wineries in the collection, and arrange to have any purchases collected, boxed, and shipped direct to your door. Your full itinerary visit will also include a pair of exclusive Gabriel-Glas wine glasses, "one for all" crystal. The perfect, daily-use reminder of your Iconic Okanagan Adventure.







DAY 3: MORNING

OLIVER & OKANAGAN FALLS

Breakfast at leisure. Car pick-up from accommodation, with your sommelier host, for the 90-minute drive south to Oliver. "The 'Wine Capital of Canada," Oliver is situated between the Golden Mile Bench to the west, and the Black Sage Bench to the east.

SEBASTIAN FARMS

Arriving in Oliver, explore Sebastian Farms, an extraordinary collection of estate vineyards that is also home to Iconic Wineries' leading-edge Viticulture Research Centre, another behind-the-scenes wine destination not usually open to the public. Senior Viticulturalist Rob Achurch will show you the latest technological breakthroughs, including how the use of drones is driving vineyard quality to a level no one thought possible.

Enjoy light refreshments in the Sebastian Farms' vineyards.

CHECKMATE ARTISANAL WINERY

CONSECUTIVE 100 POINT VINTAGES, LITTLE PAWN CHARDONNAY
Count on lawyer turned intellectual winemaker Phil McGahan to detail the incredible story of the vision, the vines, and the wine on your tour of CheckMate Artisanal Winery. CheckMate is the first winery in the Okanagan Valley to focus only on +\$100 bottles of Chardonnay and Merlot produced in prized, exceedingly small lots, and to produce Canada's first 100-point wines.

Paired with canapés, this coveted winemaker's tasting will feature rare selections like Queen's Advantage, the latest CheckMate Chardonnay. In 2015, production of this super-premium wine with outstanding layering of flavours was a mere eight barrels.







DAY 3: AFTERNOON & EVENING

OLIVER & OKANAGAN FALLS

ROAD 13 VINEYARDS

Discover first-hand how this charming winery with a million-dollar view farms — one-vine-at-a-time — on a guided walk through Road 13's estate vineyard, where some of the oldest vines in Canada continue to thrive.

Head from the rows to the courtyard at the vineyards' edge, for a seated tasting of four top wines accompanie by an artisanal charcuterie board. Your tasting just might include Road 13's Sparkling Chenin Blanc, a love letter to the winery's home block vineyard, home to the oldest Chenin vines in North America.

LIQUIDITY WINERY

The moment you enter Liquidity Wines front gates, past the giant sculpture trees and the lily pond, you know you have arrived in a paradise of contemporary wine and dining, all framed by rolling vineyards, Vaseux Lake and the McIntyre Bluffs. The most recent addition to the Iconic Wineries collection, this vibrant 30-acre plot produces a range of wines including traditional and Charmat method sparkling, and single varietals.

Spend some time with winemaker Alison Moyes, and enjoy her remarkably detailed approach to winemaking on a Liquidity vineyard tour. And sample some of the Pinot Noir wine that is her first passion.

Cap off your day in the dramatically different South Okanagan with a two-course, wine-paired late lunch in Liquidity's Tasting Room with its stellar vines, valley, lakes, and mountain view.

Private transfer back to your accommodation, with late evening at leisure.









DAY 4: MORNING TO EVENING

WEST KELOWNA

Breakfast at leisure followed by late-morning pick up by your private driver.

MISSION HILL FAMILY ESTATE

Welcome to what Condé Nast Traveler considers, "the gold standard of wineries," also heralded by The New York Times as, "the Versailles of the Valley."

In keeping with this landmark's sense of tradition, reconnect with your personal sommelier at Mission Hill's dramatic limestone entrance arch, held together by a single keystone. Your first sip, a traditional welcome glass of wine.

FOOD: GROWING CUISINE DU TERROIR

Creating world-class wines and dining that complement each other perfectly both demand a deep understanding of farming, and connection to the soil.

Join Executive Chef Patrick Gayler in Mission Hill's organically farmed kitchen gardens (or TV-worthy presentation kitchen) to get up close and hands-on with the ingredients we serve.

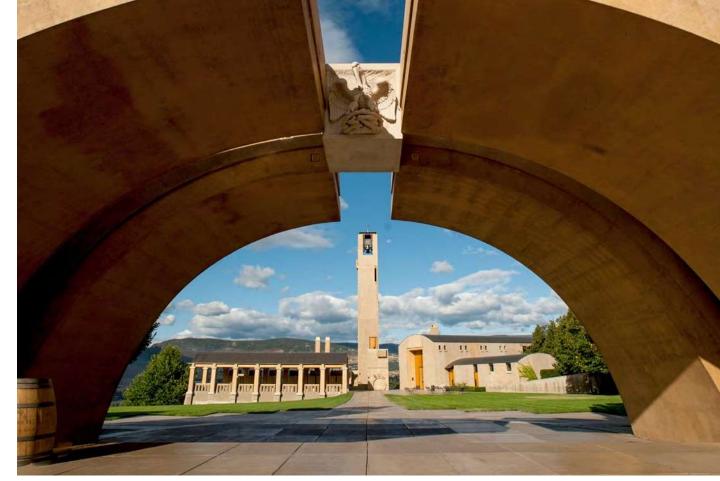
LUNCH IN THE VINES

Your farm-to-table chef session will be topped with a wine-paired lunch served al fresco, right in the vineyard. Depending on the season, your midday menu will also highlight flavours you encountered in the gardens.

WINE: FARMING & AGING

Next, your sommelier will take you on a leisurely afternoon walk through Mission Hill's estate vineyard, and the volcanic earth that shapes this exceptional place. From the vineyard, head behind closed doors to our temperature and humidity controlled underground barrel cellar.

Blasted from the ancient rock of Mount Boucherie, this hidden world of protection, fermentation and careful aging is where you will now gain a new perspective on the winemaking process, and a sneak preview of what is yet to come from Mission Hill, with a barrel tasting from some of the around 800 barrels that surround you.





DAY 4: MORNING TO EVENING

WEST KELOWNA

Breakfast at leisure followed by late-morning pick up by your private driver.

WINE: THE ART & SCIENCE OF BLENDING

Great wine is the sum of science, art, nature and labour. And each barrel of wine is a bit like a puzzle piece from an intricate picture, or a single thread that weaves into a beautiful tapestry. Your exploration of Okanagan vineyards, production rooms and cellars now culminates in an incredible "secret" treat. Uncork your inner winemaker at a truly extraordinary master blending experience with one of our Mission Hill winemakers, on the job in the highly restricted Vinification Library. Aromas, flavours, structure, body, proportions, aging potential. Share our knowledge and the fruits of our work in this rare insider session.

Take a well-earned break back at your accommodations to relax & freshen up, before returning to Mission Hill for an unforgettable final evening.

DINNER AT THE TERRACE

Cap your final epic winery day at what Travel + Leisure magazine considers one of the "top five winery restaurants in the world." The Mission Hill culinary team will choreograph five magnificent set courses designed to showcase prized seasonal ingredients, alongside five carefully selected wines from Mission Hill's prized Legacy collection.

The linden trees will rustle in farewell, the lake will beckon, and the stars will shine, as you raise your glasses one last time, to toast your Iconic Okanagan Adventure.

Of course, your visit with us would not be complete without return private transportation to your accommodation, then back to the airport or another ground destination, the next morning.







IDEA | VIP AUCTION

Funds raised will support Asper Students Experiential Learning

LUXURY OKANAGAN Experience with Anthony von Mandl







