



Fact Sheet

Founded: Vineyard site purchase by Moray Tawse made in 2009. First vintages made in 2010. Hospitality Centre including Wine Boutique and The Restaurant at Redstone opened early summer 2015.

Winery Site: Located in Beamsville Ontario at 4245 King Street. VQA Lincoln Lakeshore sub-appellation.

Winemaker: Rene Van Ede

Vineyards: Redstone Vineyard (Lincoln Lakeshore), Limestone Vineyard South (Twenty Mile Bench). Both estate vineyard sites are certified and farmed organically and biodynamically.

Average Yield per Acre: 2 tonnes per acre

Soils: red clay loam, providing thick and fertile pockets with high water-holding capacity.

Climate: Temperatures in this appellation remain relatively cool in April, rising gradually in May and decreasing gradually decreasing in October. In the peak of the growing season, topography ensures maximum sunlight exposure for optimal canopy development and adequate fruit ripening. The temperature difference between the cool air over Lake Ontario and the warm air over the land create localized circulation systems that moderate the rate at which this appellation warms during the day and cools at night.

Grape Varieties: Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Pinot Gris, Chardonnay, Pinot Noir, Riesling, Sauvignon Blanc

Winery Production

Capacity: 8000 cases per year

Grape Source: 80% Estate-Grown fruit, 20% purchased from select growers

Availability: Winery retail store, LCBO and Licensee

Visiting the Winery:

Tours: By appointment

Tastings: In our wine boutique daily 10 am to 6 pm

The Restaurant at Redstone: Lunch and Dinner daily 11 am to 9 pm

Special Events: Can be booked on site for groups. Interested parties can email events@redstonewines.ca or call Emily Laurence at 1.905.563.9463 x 201.

Media Contact: Kelly Van Hoffen, k.vanhoffen@redstonewines.ca, 905.563.9463 x 206