

# Reaching Potential: Listening and Speaking Videos



## The Origins and Branding of Indigenous World Winery

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THE UNIVERSITY OF BRITISH COLUMBIA

**English as an Additional Language Programs**

Okanagan School of Education

Reaching Potential: Listening and Speaking Videos Level IV

Post Secondary Education Skills: Upper Intermediate English

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This project was funded, in part, by the UBC Okanagan Open education Resources Grant Program.

Published by:

English as an Additional Language Programs

Okanagan School of Education, University of British Columbia

1137 Alumni Avenue

Kelowna, British Columbia V1V 1V7

Cover Page: Photo by [Jim Harris](#) on [Unsplash](#)



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**Activity A: Discussion**

Answers will vary



**Activity B: Vocabulary**

Definitions are taken from the following dictionaries:

<https://www.oxfordlearnersdictionaries.com/>; <https://www.vinology.com/wine-terms/>

Alluvial Fan	Made of sand and earth that is left by rivers or floods
Barrel	A large round container, usually made of wood or metal, with flat ends and, usually, curved sides
Cellar	An underground room where wine is stored; the wine stored in this room
Charmat tank	Fermentation tanks that are used for making sparkling wine
Cultivation	The preparation and use of land for growing plants or crops
Distillery	A factory where strong alcoholic drink is made by the process of distilling
Fermentation	The process of chemical change caused by the action of yeast or bacteria, often changing sugar to alcohol
Indigenous	Belonging to a particular place rather than coming to it from somewhere else
Logo	A printed design or symbol that a company or an organization uses as its special sign
Sparkling wine	(of drinks) containing bubbles of gas
Syilx	A first nations peoples who have lived and are living on the land of the Okanagan Valley
Terroir	French for geographical characteristics unique to a given vineyard
Vineyard	A piece of land where grapes are grown in order to produce wine
Vintage	The wine that was produced in a particular year or place; the year in which it was produced



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### Activity C: Discussion

What is the address for IWW?

2218 Horizon Dr, West Kelowna, BC V1Z 3L4

When did IWW open to the public?

May 28<sup>th</sup>, 2016

What is the phone number for IWW?

(250) 769-2824

What social media does IWW have?

Twitter, Instagram, Facebook

Describe the IWW logo.

Answers will vary

What makes the Okanagan and Similkameen Valleys special?

The land was formed over time with glacial ice, volcanic eruptions and geological events

Would you like to visit IWW?

Answers will vary

**Activity D: Indigenous World Winery**

1. What are three characteristics about the winery business sector that you heard and remembered? **Answers will vary. Here are some ideas:**

- a) Good soil is important
- b) 20 new wineries open every year
- c) Need specialized equipment to make different kinds of wine ( sparkling wine)
- d) Wineries can have distilleries that make hard alcohol
- e) It is a lot about farming ( 90%)

2. What are two new vocabulary words that you learned in this video?

**Answers will vary**

3. What is an example mentioned about the wine making process or wine industry that you didn't know before?

**Answers will vary**

4. What are some events or operations that Indigenous World Winery does to attract business?

**Small weddings, wine club, live music on the patio, discounts on Indigenous Peoples day**

5. Identify three Syilx words that you hear and their meanings. Spelling does not count (Hint: think about the names of the wines and a wine toast).

- a) Sim-He-Kin- mother grizzly bear protector
- b) La'P cheet translates to the shimmer of the sunlight on the rippling water in the river spillway
- c) Huskt-sbehoos—good heart/ happy health

Activity F: Comprehension

1. How many cases of wine does Indigenous World Winery produce a year?
  - a) three thousand
  - b) **nine to ten thousand**
  - c) six thousand
  
2. How many new wineries open in British Columbia a year?
  - a) one hundred and twenty
  - b) **twenty**
  - c) two to ten
  
3. What kind of equipment is used for making sparkling wine?
  - a) Barrel Tank
  - b) Yeast Tank
  - c) **Charmat Tank**
  
4. National Indigenous Peoples Day is
  - a) June 1st
  - b) **June 21st**
  - c) January 1<sup>st</sup>
  
5. Which of the following terroir of the valley was **not** mentioned in the video as something that contributes to different flavours in the wine:
  - a) Silica
  - b) Alluvial Fans
  - c) **Quartz**
  - d) Granite Rocks

6. Which of the following was mentioned as an animal image on the labels of the wine?

- a) Swallow
- b) Hawk
- c) Eagle

7. Rearrange these five sentences in the correct order of the winemaking process:

- 4   Yeast ferments the sugars in the juice
- 5   Wine tanks empty into the bottling line
- 2   Crush the grapes
- 1   Harvest the grapes from the vineyard
- 3   Fill the fermentation tanks with grapes/grape juice

8. What does Ryan mean when he says you can “taste the terroir”? The quote is found in the Origins section of the video.

You can taste the season, and these lands have nurtured the Okanagan people the Syilxian people for thousands and thousands of years

9. What question would you like to ask Ryan about that you didn't hear in the video. What would you like to hear more information on?

Answers will vary

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**Activity G: Critical Thinking**

Answers will vary

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**Activity H: Reflection**

Answers will vary