

## Event at Harbour Estates Winery by Diane Love, Event Planner



This was our Chapter's first event at family owned and operated Harbour Estates Winery in Jordan since they completed a major expansion of their facilities last year. The above picture depicts their magnificent new look.



We convened in the front patio area and were served a reception Riesling paired with platters of cheese, charcuterie and a sampling of their wine jellies. Following introductory comments, owner Fraser Mowat then led us on a tour of their new purpose-built production facility, where he highlighted several of the efficiencies they achieved with their custom expansion. The use of their newly acquired 4 ton grape bins has been a significant time saver. Fraser told us that the grapes harvested from their 38 acres produces about one third of their total grape processing of 300 tons, while the other two thirds of the grapes are purchased from select Niagara growers.



We were given a couple of tank tastings, the first being a sweet Riesling juice, and then a Baco Noir that was further along in the fermentation process. Daily monitoring of the sugar levels in each tank keeps winemaker Ken Mowat very busy this time of year. We also viewed their bottling area upstairs.



We then convened in their large glass-fronted meeting room above the tasting bar and retail area on the main level. Following further commentary from Fraser, Ken then led us through a tasting of 6 wines and an icewine, with an accompanying PowerPoint presentation of each wine's composition details, and tasting and food pairing notes. The first 4 were their easy drinking Harbour series blends with their distinctive loon on the label: Sunrise (white), Sunset (rose), Midnight (red) and Cabernet (red), followed by 2 reserves: Merlot and Premier Vintage. Our final tasting was one of their 5 Icewines: Cabernet Franc Icewine.



It was interesting to learn that Harbour Estates Winery secured a coveted place in the Chinese wine market many years ago, and that a whopping 95% of their wines are exported to China annually! Also interesting is that the Chinese market prefers corked bottles, so they bottle with corks to that market, and with screwcaps to their home market. They do not sell through the LCBO, though with their recent facility expansion and seasonal lunch menu, on-site sales are undoubtedly growing too.





The final portion of our evening - eating and socializing - took place in the main level tasting and retail room. The varied food items were all tasty and beautifully presented: Caprese skewers, meatball skewers, thin crust pizza slices of their homemade white, rose and red pizzas, and then mini ice cream cones infused with Icewine.



In all, this was a delightful OWSNC event at Harbour Estates Winery where we were treated to a relaxed, interesting and delightful evening with the Mowat family (Fraser, Darlene, Ken, Cassie and Angela – and friend Lindsey) who all went out of their way to show us a really good time.

Photos are by Niagara Chapter photographer, Bruce Jackson. More of Bruce's photos can be seen at: <https://www.flickr.com/photos/photoshoplake/albums/72157701897706535>