

Hare Wine Co

April 23, 2019

by

Elaine Duffy and Charleen Goodwin



On April 23, 2019, members and guests of the Ontario Wine Society, Niagara Chapter attended the long-awaited event at The Hare Wine Company in Niagara on the Lake, rescheduled from the 'snowed out' February meeting. The evening started with a sampling of Hare's Pinot Grigio accompanied by assorted cheeses, meats and antipasto selections prepared by Chef Brad Rempel.



John is an affable man with many great stories about his experiences in the wine business and how he came to open The Hare.

Once seated, guests were greeted by John Hare, who provided an introduction to the winery, the development of its'unique logo, his journey to wine-making and construction of the impressive building. Another unique feature, Hare wine bottles sport labels made from either paper, wood or metal, dependent upon the wine inside. John explained that their Frontier series of wines are bottled with wood labels and a metal "hare" label is reserved for the

premium Noble series of wines. The Hare Wine Company is also host to a number of interesting wine and social events, including the upcoming Sip N Sizzle weekends in May, and plans are underway to serve pizzas with wine by the glass on the Hare patio this summer.



**Sue Couch
was the
winner.**

Well done!

During the structured wine tasting, guests were challenged with an interesting wine-trivia quiz, with questions targeted to each of the wines being offered. Sommelier Alina described the wines following the tasting of each wine and provided everyone with the correct answers to the quiz. Congratulations to Sue Couch, won a Hare Wine gift pack for having the most correct answers!

The sixth and final wine served was a special treat, a Cabernet Franc created by the late Karl Kaiser

assisted by John in Karl's garage and reserved now for family events only. Members were impressed with the delicious wine and appreciative of John's hospitality in sharing this special wine with our wine club members. The seated tasting ended with a well-deserved toast to Karl Kaiser, in appreciation of his role in the development of the wine industry in Niagara.

Following the tasting, the winery team graciously provided full access to their wines at the tasting bar to accompany the foods, including delicious ice wines and the very special appassimento wine, the Noble Cabernet France 2013.



People were lining up at the bar to taste the Noble Cabernet Franc 2013, an appassimento wine that sells for \$120.

Our chef for the night was one of our favourites, Brad Rempel.



As guests mingled and enjoyed these last wine tastings, Chef Brad provided a delicious menu of Pancetta wrapped chicken thigh with pesto drizzle; Prime Rib sliders with caramelized onions; Gala Apple & Goat Cheese tarts; Feta & Herb Stuffed mushrooms; Vegetarian Spring rolls w/ sweet chili sauce, and assorted desserts, including squares, pastries, fruit and Belgian chocolates.

Thank you to The Hare Wine Company for their hospitality and impressive generosity. This was another memorable event for our wine club members and their guests. A special thank you to planners Elaine Duffy and Charleen Goodwin, who made this event happen, and to those planners and guests who assisted with set up and serving of the tasting wines!

