



Situated on the lower slopes of the Niagara Escarpment, Tawse is a family-owned organic and biodynamic winery. A life-long lover of wine, Burgundy in particular, founder Moray Tawse purchased the Cherry Avenue property in 2000 after realizing the great potential of the Niagara Escarpment as a world-class cool-climate wine region. In 2005, he opened his state-of-the-art winery, complete with a six-level, gravity-flow design, geo-thermal system and a wetland bio-filter.

The inspiration for Moray's eponymous Niagara property came from his love of Burgundian Pinot Noir and Chardonnay. Uniting traditional winemaking techniques with state-of-the-art technology, Tawse and the award-winning winemaking team of Paul Pender and Rene Van Ede, is dedicated to producing terroir-driven wines of exceptional elegance, depth and character.

At Tawse, winemaking begins in the vineyards. We proudly apply rigorous organic and biodynamic methods to every aspect of our production from grape-growing to winemaking and Ecocert and Demeter seals appear on all wines made from our estate fruit.

Our fruit is harvested by hand from low-yield vines and hand-sorted to ensure the highest quality. Today, having acquired over 200 acres (5 vineyards) and being named Canadian Winery of the year in 2010, 2011 and 2012, Tawse Winery now produces 30,000 cases of wine and has one of the largest portfolios of organic and biodynamic wines in the Niagara region.

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