

LEOH Trip

October 18, 2019

Froberg's Farm in Alvin, and Haak Winery & Vineyard in Santa Fe



Froberg's Farm began in the 1950's on 22 acres devoted to strawberries. Additional crops of produce were added, and the store was built to offer these items plus homemade canned goods, nuts, candy, a bakery, and, next door, Greak's Smokehouse. Family fun includes strawberry picking when in season, as well as a winter festival, fall corn maze, and year-round picnic area.





The weather was beautiful, so everyone, including our bus driver, enjoyed being outside.



Time for lunch at **Joe's Barbeque** in Alvin!
We enjoyed a variety of choices, including a Friday
seafood buffet. Dessert cobbler was great, too!



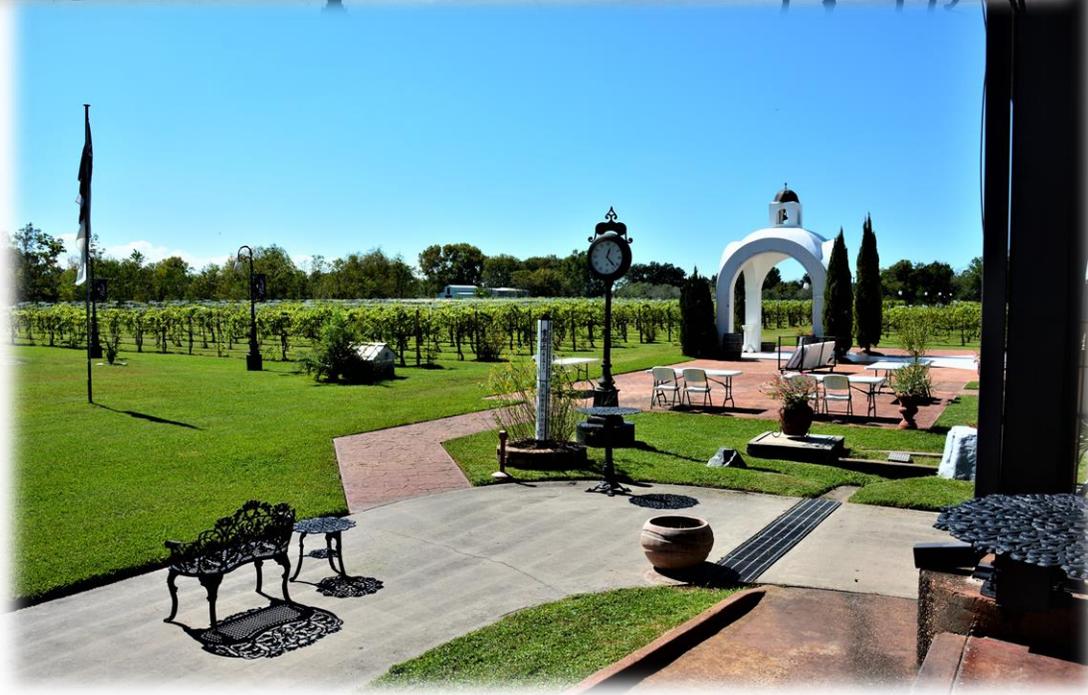
Henry and Ken enjoyed relaxing
on the front porch after lunch,
and before journeying to our
next destination.

We arrived at our last stop of the day, **Haak Winery & Vineyard**, in Santa Fe.



Upon entering, we noted the numerous wine awards and medals lining the walls and shelves.





In 1969, on their 10th wedding anniversary, Gladys Haak gave husband Raymond two Concord grapevines. The resulting hobby turned into a business and passion. Along the way, their success grew as they cultivated the Blanc du Bois vine, a hybrid grapevine that is disease-resistant and grows well in dry, hot environments. Now the Haak vineyard is 25,000 square feet.



Our tour guide, Anthony, was extremely knowledgeable in all the steps in the wine-making process. To the left, in the 1,800 square foot wine cellar, he discusses the processes and features of the several types of wine they produce and then age in the cellar's oak barrels.



Below left, he explains the workings of the machine that siphons the finished product from barrel into bottles.



Last but definitely not least, we enjoyed the wine tasting outdoors on a pavilion facing the beautifully manicured grounds and vineyard.

In between tastings, we cleansed our palates with crackers. For the final tasting of a Madeira, we enjoyed pairing a piece of chocolate with a choice of one of two Madeiras.

All were excellent, and several of us left with a new appreciation of Haak wines and a bottle or two of our favorites.

Tastings for Today

Blanc du Bois Dry - \$7/\$19.95

Aromas of peaches and tropical fruit. Bright citrus notes like grapefruit and tangerine.

Cabernet Sauvignon - \$7.50/\$24.95

Aromas of black currant, with hints of spices and cocoa

Amorcito Blush- \$6.00/\$15.95

Flavors of sweet strawberries and red cherries.

Blanc du Bois – Semi Dry - \$7.00/\$19.00

Pineapple, mango & guava. Bright citrus notes. Clean finish. Lightly Sweet

Madeira – Pick One - \$9/\$39.95

Blanc du Bois - *Aromas of dried apricots & caramel. Hints of honey & toffee*

Jacquez - *Aromas of coffee, caramel, walnuts, dried fruits & chocolate*