

Boreal *Winery* 



ENGEL & VÖLKERS[®]

It is with great pride Engel & Volkers Presents

Boreal Winery

The First Certified Organic Commercial Haskap orchard in the World and the largest certified organic specialty fruit orchard in North America.

Currently in the process of Kosher Certification.

Boreal Winery Encompassing 160 acres in the Boreal Forest Region of Northern Ontario Canada. The only cold climate winery of its kind.

With a vision to create the most unique wines and ciders available locally and for global export the passion driven owners, creators and true genius of the winery developed this remarkable offering with the world in mind.

Operating on a carbon free basis, the entire operation is sustainable and environmentally friendly. A professionally designed Solar System allows for operation independent of the hydro grid and telephone systems. Certified Organic farm, greenhouse and processing facility are all certified organic to Canada, USA , Europe and Japan standards. Boreal Winery is the the only Certified Organic Berry Processing facility in Ontario, and has itself developed the Ontario Haskap Association.

Their award winning wine, ciders and syrups are creations from their orchards of Haskap, Saskatoons, Aronia, Sea Buckthorn, Tart Cherries and Mara des Bois Strawberries from the temperate controlled greenhouse.

The exquisite flavour blends are masterly developed and delicately produced. Boreal wines hand picks berries to ensure no bruising, soft press to extract the most flavour and hand bottle to ensure the purest and finest ingredients are safely contained and then labelled with pride.

The Haskap (*Lonicera caerulea*) known by the ancient Japanese as “The fruit of Life longevity and Fruit of Vision”.



From the retreat of the Nepawassi River leaving behind the silt loam fertile soil, to the Northern cold climate for excellent cultivation and growth of the fruits for harvest; this is the place, the only one like it in the world. With hard work, dedication and true passion the owners have developed a winery; an environment where the fruit of the earth is nurtured and respected. In return, given back is something when tasted or sipped, you know you have experienced something for the first time every time in its truest purest form and you are humbled at its perfection.

The “fruit of vision” truly endears the owners.

Becoming of the land is the original Finnish homestead and Century Barn. The homestead remodelled with elegant features yet remaining in character with Swedish design in mind.

The Winery itself was newly constructed in 2012 to LEED Standards with ICF Block insulation. An organically certified manufacturing facility.



Outbuildings include a 4000 square foot century barn with classic architecture and hand hewn beams, 2800 square foot cedar and steel framed greenhouse, naturally ventilated chicken coop and the 1200 square foot grainery building.

Offering full training package.

Advisor: Jody Carriere

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In the Orchard Overview



Boreal Winery is the largest organic grower of specialty berries in Canada and the only certified organic Commercial Haskap orchard in the world..

Boreal grows Arctic and Boreal region Northern hardy berries, Haskap, Tart Cherry, Saskatoon, Lingonberry, Aronia and Sea Buckthorn. Boreal Winery's cold climate superberries grown in rich northern Canadian loam soils are some of the highest antioxidant fruits in the world.

Boreal wines hand picks berries to ensure no bruising, soft press to extract the most flavour and hand bottle to ensure the purest and finest ingredients are safely contained and then labelled with pride.



Haskap

The Haskap berry is a deciduous shrubby plant; latin name *Lonicera caerulea*. It is an edible honeysuckle that produces yellow/white flowers in pairs on shoots. The berries are similar in appearance to blueberries with a slightly more elongated body, but the taste is described as a unique combination of blueberry, raspberry with a slight undertone of elderberry.



Haskap has long been known by the ancient Japanese as, “The fruit of Life longevity and Fruit of vision”. Haskap berries are high in Vitamin A, C and have high fibre and potassium. ORAC values, otherwise known as antioxidant values, as reported

by the USDA Database for the Oxygen Radical Absorbance Capacity (ORAC) of Selected Foods, show Haskap to have an extremely high antioxidant value. In particular high levels of

Anthocyanins, Polyphenols and Bioflavonoids, which can help protect against the effects of ageing and disease such as cancer, cardiovascular and neurodegenerative disease.



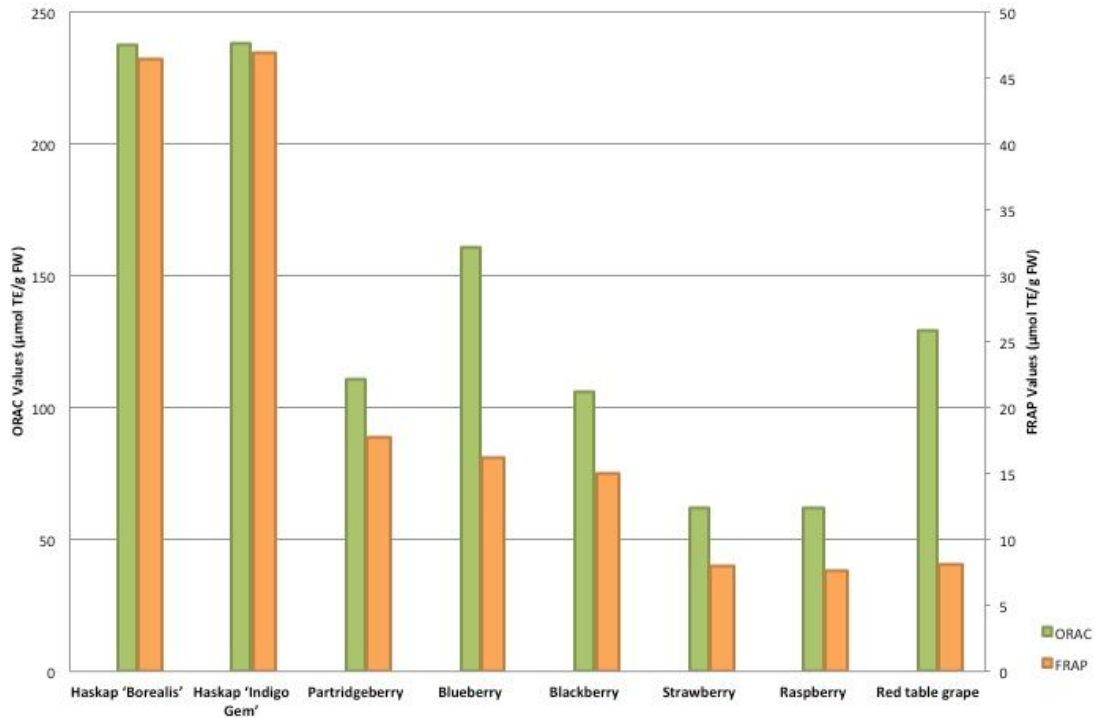
On the farm Haskaps are the first berry crop to ripen and are harvested in June.

Fruit Comparison Table (per 100g)

Fruit	Potassium mg	Calcium mg	Phosphorus mg	Iron mg	Vitamin A ug	Vitamin C mg	Vitamin E mg	Energy kcal
Haskap	190	38	25	0.6	130	44	1.1	53
Pomegranate	236	10	36	0.6	0	10	0.6	n/a
Blueberry	70	8	9	0.2	55	9	1.7	49
Orange	130	17	12	0.1	60	35	0.4	39
Grape	130	6	13	0.2	15	4	0.3	56
Apple	110	3	8	0.1	11	3	0.2	50

Five revised standard tables of Food composition in Japan (Resources Council of Science and Technology Edition)

Antioxidant Comparison Chart



Vitamins, minerals, dietary fiber, and sodium content for 100g of Haskap

[Vitamin]		(Percent Meal Value)		[Mineral]		(Percent Meal Value)	
Vitamin A Retinol Equivalent	11µg	221µgRE		Potassium	190mg	833mg	
Vitamin E Alpha Tocopherol	1.1mg	2.2mg		Calcium	38mg	221mg	
Vitamin B1	0.02mg	0.32mg		Magnesium	11mg	91.8mg	
Vitamin B2	0.03mg	0.36mg		Phosphorus	25mg	381mg	
Niacin	0.5mg	3.48mgNE		Iron	0.6mg	3.49mg	
Vitamin B6	0.04mg	0.35mg		Zinc	0.1mg	3mg	
Folate	7µg	80µg		Copper	0.06mg	0.24mg	
Pantothenic Acid	0.29mg	1.5mg					
Vitamin C	44mg	33mg					
[Other]		(Percent Meal Value)					
Total Dietary Fiber	2.1g	5.7g~					

*source - <https://haskapa.com/about-haskap/health-benefits/>

Saskatoon Berry

Saskatoon berries; *Amelanchier alnifolia* are a deciduous shrub or small tree. The flowers are white and produce berries similar in appearance to blueberries with a sweet nutty taste. Saskatoon berries contain significant amounts of total dietary fiber, vitamins B2 (riboflavin) and biotin, and the essential minerals, iron and manganese. Recent research has shown Saskatoon berries high fiber content can help control blood sugar, defend against diabetes, aid digestion, and reduce risk of cardiovascular disease and cancer. They assist in neutralizing major free radicals. According to nutritional and clinical studies, they have been shown to improve oxidative stress and reduce inflammation and cognitive impairment.



On the farm these berries are harvested July.

Nutrients in raw saskatoon berries ^[15]		
Nutrient	Value per 100 g	% Daily Value
Energy	85 kcal	
Total dietary fiber	5.9 g	20%
Sugars, total	11.4 g	8%
Calcium	42 mg	4%
Magnesium	24 mg	6%
Iron	1 mg	12%
Manganese	1.4 mg	70%
Potassium	162 mg	3%
Sodium	0.5 mg	0%
Vitamin C	3.6 mg	4%
Vitamin A	11 IU	1%
Vitamin E	1.1 mg	7%
Folate	4.6 µg	1%
Riboflavin	3.5 mg	> 100%
Panthothenic acid	0.3 mg	6%
Pyridoxine	0.03 mg	2%
Biotin	20 µg	67%

Aronia Berry

The Aronia is a deciduous bush; *Aronia melanocarpa* also known as chokecherry. The white to pale pink flowers produce a dark blue sour astringent fruit. Aronia are extremely high in antioxidants. In fact Aronia Berries have the highest anthocyanin concentrations (pigments) among berries and other fruits, and are very high in proanthocyanidins (tannins), in addition to a lot of other polyphenols. Antioxidants are believed to protect against many degenerative diseases, such as cancer and heart disease, and to slow down aging in general. Aid in urinary and gastro health. They are also a crucial component of anti-wrinkle diets as they can help protect your skin from the harmful effects of environmental pollutants, tobacco smoke, the sun's ultraviolet radiation, and other factors that cause your body to produce free radicals. Aronia Berries have also been traditionally used to cure colds with their antiviral properties. On the farm they are harvested in September.



Sea Buckthorn

Sea buckthorn; *Hippophae*, is known as nature's most balanced fruit. A thorn cover deciduous shrub, the females produce orange berries that are sour and oily when eaten raw. This "Holy Fruit of the Himalayas" has been cherished by native Tibetans for centuries for its incredible nutritive qualities. Seabuckthorn contains more than 190 biologically active compounds and with its full range of omega fatty acids in perfect balance. Seabuckthorn contains more than 60 antioxidants, protein building amino acids, vitamins B1, B2, K, A, E, and folic acid, and high ORAC value. And is very rich in vitamin C (300-1600 mg/100 g), which is 4 - 100 times higher than any vegetable and fruit. It reduces hunger, treats stomach and intestinal issues, neutralizes free radicals, treats rashes, scars and skin issues, supports organ function and slows aging process.



Tart Cherry

Tart cherries; *Prunus cerasus* or sour cherries, grow on a smaller deciduous tree. They are abundant in anthocyanins – a natural compound that contributes to the ruby-red color and distinctive sour-sweet taste. This phytonutrient, a type of flavonoid, is also behind the health-promoting properties of tart cherries. They soothe arthritis symptoms, ease muscle pain, enhance sleep, reduce inflammation, fight heart disease and muscle



damage. It is also beneficial for cancer prevention. On the farm tart cherries are harvested in August.

Cherries, sour, red, raw		
Nutritional value per 100 g (3.5 oz)		
Energy	209 kJ (50 kcal)	
Carbohydrates	12.2 g	
Sugars	8.5 g	
Dietary fiber	1.6 g	
Fat	0.3 g	
Protein	1 g	
Vitamins		
Vitamin A equiv.	64 µg	(8%)
beta-carotene	770 µg	(7%)
lutein zeaxanthin	85 µg	
Thiamine (B ₁)	0.03 mg	(3%)
Riboflavin (B ₂)	0.04 mg	(3%)
Niacin (B ₃)	0.4 mg	(3%)
Pantothenic acid (B ₅)	0.143 mg	(3%)
Vitamin B ₆	0.044 mg	(3%)
Folate (B ₉)	8 µg	(2%)
Choline	6.1 mg	(1%)
Vitamin C	10 mg	(12%)
Vitamin K	2.1 µg	(2%)
Minerals		
Calcium	16 mg	(2%)
Iron	0.32 mg	(2%)
Magnesium	9 mg	(3%)
Manganese	0.112 mg	(5%)
Phosphorus	15 mg	(2%)
Potassium	173 mg	(4%)
Sodium	3 mg	(0%)
Zinc	0.1 mg	(1%)
Link to USDA Database entry 🔗		
Units		
µg = micrograms • mg = milligrams		
IU = International units		
Percentages are roughly approximated using		
US recommendations for adults.		
Source: USDA Nutrient Database 🔗		

Mara De Bois Strawberry

These herbaceous everbearing wild strawberry are grown on the farm for their delectable flavour and fragrance. A specialty variety from northern France.



Property Overview - Offering Entails

Farm

- 160 acre certified organic farm backing to the Nepawassi River.
- 40 Acres of tile drained silt loam in production.
- 10 Acres of tile drained silt loam ready for planting.
- 30 Acres silt loam assessed and scheduled for tile draining with a funding program in place.
- 10 Acres peat bog with wild cranberry.

Crops

Haskap (10,000 +)

Tart Cherries (200+)

Saskatoons (200+)

Aronia (50+)

Sea Buckthorn (200+)

Greenhouse

- New 2800 sq. ft. cedar and steel framed green house with 200+ day neutral gourmet Mara des Bois strawberries from Northern France. The only commercial planting of Mara des Bois in Ontario.
- Ontario Haskap Seeding and cutting propagation breeding program, including seeding starter trays, propagation plug trays, professionally designed misting system. Largest Haskap breeding program outside of Saskatchewan (includes rights to the breeding program, and rights to future royalties from two varieties bred on the farm, Ontario Gold and Jewel of Ontario, bred for size, ease of harvesting and high brix.

- New varieties of Sea Buckthorn (thornless varieties).
- Greenhouse has fans and cooling system, along with a natural ventilation system to reduce operating costs.
- Fans and cooling system.
- Mara de Bois Strawberries are used to create our limited edition rose ice cider using an innovative greenhouse technique designed to extend the growing season and produce frozen on the vine strawberries for ice cider production.

Winery

- 1500 square feet, built in 2012 to LEED standards with ICF block insulation. An organically certified manufacturing facility.
- 6 x 2000L Italian Inox Fruili Tanks.
- 2 x 2000L Italian Criveller Variable Capacity Tanks.
- 8 x 1500L Italian Criveller Variable Capacity Tanks.
- 1 x CRV30 2" pump.
- 1 x Model 70 Italian Basket Press.
- 1 x Jolly 20 Filter.
- 1 x MA111 Fruit Slicer/Crusher.
- Pneumatic Corker
- 6 Spout gravity Bottle Filler
- 20 x Double Barrel Racks.
- All hoses and clamps for various equipment. All equipment made in Italy or USA purchased new in 2012.
- Lab Equipment; Scales, S>G> Meters, SC-300 Pro Kit for PH/TA & S02, Still for % alc, % alc. Meter, remaining chemicals and ingredients for lab testing, wine making.
- All wine recipes, including our Gold Medal Winning "Manitoulin Maple Apple Ice Cider" and our coveted "Haskap Wine". (Currently the only winery making Haskap Wine), Saskatoon wine, Wild Cherry and our process and recipe for our 3 pumpkins wine.(wine made inside giant pumpkins).
- Canada's coldest climate winery and one of a few certified organic wineries in Canada.
- The only traditional "cidre glace" producer in Ontario and the largest ice cider producer in Ontario.

- All recipes and techniques for ice cider, wine, ice syrup and 'absolute 0' ice cider production, including the frozen on the vine Mara des Bois Rose Cider.
- Winery has a sustainable waste water system.
- Approved grey water winery wastewater system with no ongoing operating costs.
- Construction is metal and concrete interior with 45 cm thick walls, insulated to R50 in walls and roof.
- Sustainable cooling system.
- Innovative night air cooling system maintains cellar climate using natural outdoor air temperatures, operating for only pennies per year.
- The winery has a washroom with washing station, laboratory with kitchen, winery cellar, production area, and retail store with custom wood chandelier, custom made counters, wine rack with locally sourced FSC certified Hemlock.

Borealis Spa and or Farm Home

- The farm was an original Finnish homestead, complete with original steam sauna building and a century barn that is a focal point in the area. The barn is featured on the wine labels.
- 3 car detached garage with 220V service and workshop with service for welding equipment.
- New hydro was installed with 200 amp. service for home and winery.
- 3200 sq. ft. building, newly constructed in 2014, open concept chalet with 3 bedrooms, two full baths and one half bath.
- Upper level has a full bath, kitchenette/wet bar, library and two loft bedrooms.
- Main level is open concept with:
- Living room/hot yoga studio, New Blaze King ultra high efficiency radiant heating wood burning stove.
- Kitchen: Commercial stainless high end appliances, granite counters and maple cabinets.
- Family room, dining room, Half bath, mudroom/laundry room. Laundry with high capacity front load Maytag Maxima HE Machines.

- Master suite with ensuite with Swedish sink, soaker tub, marble tub surround, shower surround and floor. Radiant in floor heat.
- Lower level is unfinished with utilities, second laundry area, storage and original farm cold cellar.
- Oil forced air heat.
- The spa/home is constructed of red pine flooring and white fir tongue and groove walls and ceilings. All local and natural hypo-allergenic materials. The wood is from certified sustainable area forests and milled by a local wood mill.
- New low-e argon windows.
- Beautiful edible gardens surround the building with heritage antique rose bushes, Jerusalem artichoke, varieties of arctic apples, black and red currants, haskap bushes, cherry trees, lilies, heritage rhubarbs, Labrador tea, tart cherries, French lavender, saskatoons and elderberry.
- Borealis was entirely hand built by local craftsmen 2013-2014. Entire building newly built on the original farm home's foundation.
- As a spa which is scheduled to open in 2016 the Borealis is offered as Ontario's premium destination for wellness. A vitality destination offering meditation, spa retreat with proprietary raw juices for health and longevity.
- Borealis raw juice recipes.

Outbuildings

- Large 4000 square foot Century Barn with classic architecture and hand hewn beams.
- Naturally ventilated chicken coop for heritage chickens.
- 1200 sq. ft. granary building for equipment storage or may be developed for further retail area.

Equipment

- 2007 New Holland TD95D with loader.
- Custom built berry plug waterjet planting system part of the Premier's Award for increasing planting efficiency by 60%.
- 2013 Tory Built lawn tractor.
- 2014 Plastic mulch layer.
- 2014 Plastic splitter.

- 2014 7" brush cutter mowing deck.

Intellectual Property

- Name, logo and current website for Boreal Winery.
- Name, logo and current website for Boreal Escape Room Game.
- Name, logo and current website for Ontario Haskap Association.
- Name logo and current website for HoneyBlue Haskap.
- Ownership of the Ontario Haskap Association including member list and website and breeding program.
- Brand ownership of Ontario Honey Blue, the premium brand of certified organic Haskap Berry.
- Facebook pages Winery, escape game and Borealis, Ontario Haskap Association.
- Professionally designed responsive mobile friendly websites; Winery, Ontario Haskap website, Honeyblue Haskap website, escape room.
- All Marketing material, advertisements.

Systems

Professionally designed solar system that can operate the winery and Borealis, a monitored alarm system with Damar Alarms that works independently of the hydro grid and telephone systems (so systems are not dependent on hydro or telephone to operate).

With the unique location, suitable soil type, the structure of the surrounding soils, being certified organic and use no cleaning chemicals (just hot water), the winery operates on a permitted grey water wastewater system.

Awards and Certifications



Additional Photographs





