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# MyPad

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by OKANAGAN CRUSH PAD

DECEMBER 2017

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## HARVEST 2017: IT'S A WRAP

The 2017 harvest started with the normal flow of grapes hitting the crush pad, but was intensified as the weather turned and frost arrived. The even pace turned into a frenzy of harvest in late October with the final grapes arriving at Okanagan Crush Pad on November 1st. When the dust settled, we processed 615 tons, which will make 42,000 cases of wine. Half of the production is for our eleven custom crush clients while the remainder is earmarked for our own wines, Haywire and Narrative. Following are chief winemaker Matt Dumayne's notes and expectations for vintage 2017.

### VINTAGE CONDITIONS

The season started with the wettest spring on record, floods ravaged the valley. Wildfires blanketed the area leading to cooler days for approximately one month, yet we did not see any effects from the smoke. Mildew issues plagued certain vineyards but OCP's leased and owned land was spotlessly clean due to prudent farming. Cooler autumn temperatures hit around the first week of October leading to some long hang times and slow ripening of bigger reds toward the end of vintage. Flavours are dramatically pristine, fresh acid remains and alcohols are all below 13%, as intended. Somewhat of a difficult growing season but highly rewarding in the cellar.

Cheers, **MATT**



# OUR SLOW WINE MOVEMENT

Matt Dumayne has been with the Okanagan Crush Pad team since early 2013. Over the years he has shifted OCP's winemaking philosophy to align with a "less is more" vision, a commonly used phrase by vintners. There isn't a clear, universal understanding of this phrase. To Matt it signifies a push to create wines that are distinctive to the Okanagan and the vineyard—to the place where they are grown. You may ask, "How could wines grown in the Okanagan be anything but distinctive of place?" There has been a trend to manipulate wine which has resulted in a sea of commercial wines, wines without a sense of place. Winemakers add commercial yeast, along with dozens of other approved additives, including flavouring, colouring, acid, sugar and sulphur. This takes a wine far away from its birthplace.

"... processed foods and food additives were not healthy options, nor did they taste as nature intended... We are paying attention to what we eat."

The idea of Slow Wine, a movement to take wine back to its roots, started in Europe in the mid-70's. There are many potential risks during the fermentation and aging process, so to stand back and let wine take its own path you need experienced winemakers. A clean, well-managed cellar and top-notch equipment are essential so that work can be done efficiently. Winemakers must be permitted to take chances and experiment. Some wines may not make the quality grade and we must be prepared not to release these products. Luckily since we started making natural wine in 2013 we have yet to experience a failure.

There are many techniques and processes (or lack thereof) that are used to arrive at minimal intervention wines; typically classified as "natural wine". To us at OCP, this

involves using organically grown grapes, exclusively native yeasts (with the exception of our sparkling wines which undergo second fermentations), avoiding the use of any additives and, if any, a tiny amount of SO<sub>2</sub> at bottling. As with any wine – conventional or organic – these methods are not a guarantee of quality. Experience of these techniques is therefore key for the winemaking team.

We call this category Slow Wine. In the early years of the food movement, people became aware that processed foods and food additives were not healthy options, nor did they taste as nature intended. Today, people fully embrace natural products. We are paying attention to what we eat. While we are a long way from mainstream acceptance, Slow Wine is a real thing.

 **Eager to learn more?** An essential guide (that can be ordered online through Indigo) is the book *Natural Wine*, by Isabelle Legeron, a Master of Wine (MW) and the mastermind behind RAW Wine Fairs, held annually in London, Moscow, New York City and Los Angeles. Another good read is *The Cult of Natural Wine - 'this is like punk of acid house'*, by Tony Naylor that appeared in The Guardian on November 14, 2017. Link: [www.theguardian.com/lifeandstyle/2017/nov/14/cult-additive-free-natural-wine](http://www.theguardian.com/lifeandstyle/2017/nov/14/cult-additive-free-natural-wine)

 **If you want to sample a few natural wines**, visit our guest center in Summerland. In Vancouver check out *AnnaLena*, *Farmer's Apprentice*, *Chambar*, and *The MacKenzie Room* restaurants, or our friends at *New District Dunbar Wine Shop* and *Legacy Liquor Store* in Olympic Village. A complete stock list can be found on [www.okanagancrushpad.com](http://www.okanagancrushpad.com), under the "Buy Wine" tab. You'll find an online order form and a restaurant and store search function.

*We encourage you to learn and explore this fascinating category and join our Slow Wine movement.*



# OCP STAFF WINE PICKS

If you only ever drink the wine you produce, you come down with an awful illness, called “cellar palate”. To stave this off, we love to try a wide range of wines and many of them have shaped what we do in our own cellar.

Each year, OCP attends a trade show in London called RAW where we find hundreds of natural wine from around the world and thousands of natural wine enthusiasts from Europe and the UK. A good chunk of our time is spent explaining Canadian wine, but over the years, our wines have been enthusiastically received and we get to taste some very interesting wines and talk to other producers.

One of our all-time favourites is **Meinklang**, owned by the Michlits family of Austria. We’ve met up with representative Niklas Petzer at trade shows in London, Dusseldorf and recently Los Angeles and our sales division HQ Wine + Spirits is now representing Meinklang in BC, in addition to many other fine wine brands.

The following are our cellar teams wine picks for you to enjoy from our HQ portfolio.

Many of these wines are new to the BC wine market, so please contact Jessie at 604-904-9792 to find where you can purchase.

## LOVEBLOCK SAUVIGNON BLANC



Lifted aromatics with pineapple, passionfruit and intense citrus blossom. Elegant palate with white peach, underscored with tropical fruits and linear acidity. It has a creamy mouthfeel and texture that we attribute to organic winegrowing practices. *Pair with sashimi or fresh oysters on the half shell.*

## MEINKLANG GRÜNER VELTLINER



This Grüner is dry with high acidity, medium body and a long finish. On the palate there are peppery characteristics with lively flavours of green apple and grapefruit. *Pairs well with grilled chicken salad and basil vinaigrette.*

## POGGIOTONDO TOSCANA BIANCO IGT



The lovely aromatic nose shows delicate fruity and floral aromas. On the palate it has a gentle, refreshing acidity with a rich texture and savoury finish. *Pairs well with Italian Cioppino fish stew with cannellini beans.*

## COOLSHANAGH CHARDONNAY



On the palate, citrus and apple flavours with a subtle hint of oak spice. The mid palate has a creamy texture and a lingering finish with some mineral notes, lemon zest and juicy acidity. *Pairs well with a lobster tarragon risotto.*

## PEDRO PARRA Y FAMILIA PENCOPOLITANO



Full bodied and flavourful, this wine is all about ripe red fruit flavours and complex soil notes along with hints of dried herbs. On the palate the wine shows an incredible minerality with a juicy finish. *Pairs well with slow braised lamb shanks.*

## SALVAJE



Intense purplish-red in colour, the nose offers aromas of red fruit, blackcurrants and cherries as well as notes of white flowers that lend complexity. The palate features silky ripe tannins, rich acidity, resulting in a wine with outstanding balance. *Pair with roasted shoulder of pork, rolled with sage and grainy mustard.*

## INTERSECTION ‘ALLUVIA’ MERLOT



Dark wild cherry and licorice on the nose follows into a full, deep palate rich with dark berry and earthy tannin, concluded with a toasty caramel finish. With its full integrated tannin and bold structure, the Alluvia is a robust wine. *Pair with pan seared duck breast topped with Okanagan cherry jus.*

## HAYWIRE FREE FORM RED



Brooding dark black fruits, mocha, fruit cake; this wine has it all with intensity and lots of it! A silky fruit entry followed by great concentration and mouthwatering acidity, this wine has a delightful tannin structure, immense silkiness and depth. *Pairs well with beef bourguignon stew.*



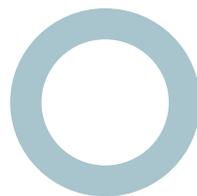
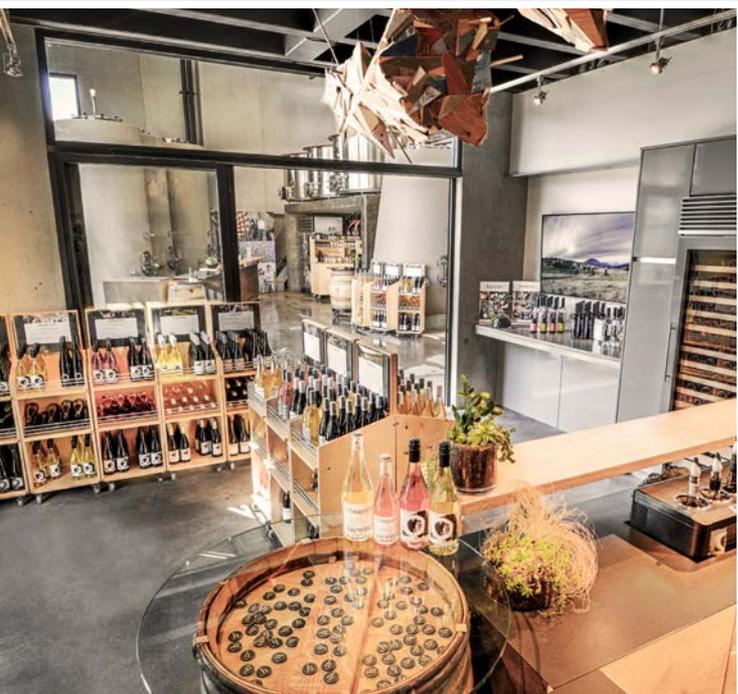
# 2018 PREDICTIONS

- » Our new "Vintage Bub 2013" will be released in early February along with The Bub and Pink Bub 2016. Club members will be given first offer of these wines in late January.
- » Haywire and Narrative wines will both be featured at the Vancouver International Wine Festival - March 1 to 3, 2018.
- » More baby doll sheep will be born at Garnet Valley Ranch this spring. We forecast six.
- » Haywire and Narrative wines will be showcased at London RAW, ProWein, in Düsseldorf, Germany, and the annual Canada House tasting in London this coming spring.
- » Twelve acres of Gamay Noir and Chenin Blanc grapes will be planted at Garnet Valley Ranch in spring 2018.
- » OCP will conclude three years of natural wine trials and will produce over 1,000 cases of natural wine from the 2017 harvest. To mark the occasion, natural wines from the Haywire and Narrative portfolios will be moving to an elegant new look. Watch for the release of the Scott Sueme designed Free Form label in June 2018.

## JOIN THE CLUB @ OCP

We are closing in on capping our wine club. If you have friends or family interested in becoming a club member, now is the time to encourage them to join!

When members purchase in 12 bottle increments you receive **20% off**, when you purchase less than 12 bottles, you receive **10% off**. Once you meet the two-case annual commitment, you will receive **20% off** all of your wine purchases! You can read more on our website at [okanagancrushpad.com/club](http://okanagancrushpad.com/club).



**OKANAGAN  
CRUSH PAD**

Okanagan Crush Pad is a custom crush winery facility located in Summerland, BC and is home to Haywire, Narrative and Coolshanagh wines.

For more information visit [www.okanagancrushpad.com](http://www.okanagancrushpad.com)



**WINE + SPIRITS**

HQ Wine + Spirits is our sales division, where importing great wines from good people is our aim. We focus on family operations with a passion for creating wines that articulate the story of the place where they are grown.

You can learn more at [www.hq-wine.com](http://www.hq-wine.com)