



90 POINTS

"Lovely texture: there's an ease on the mid-palate, but also some brightness. Has a delicate, tapering finish. Really pretty."

Jamie Goode Wine Anorak

89 POINTS

"Lovely harmony in this 'entry' white label wine for Haywire. There is nothing entry about this, benefiting from another year in bottle."

Treve Ring

Wine Anorak

This Pinot Gris was pressed and fermented in concrete, stainless steel and oak foudre using natural yeast. It was put on lees for six months before being filtered and then bottled.

Only a few areas in the world can come close to the perfected texture in a glass, the dry extract levels and the viscosity of the grape. From vineyards in both Oliver and Summerland, we can really appreciate the Okanagan Valley and all it has to offer regarding fantastic white grape varietals. We will get rich, viscous, oily and tropical fruit balanced acidity layers of complexity when tasting.

-Matt Dumayne, 2022

FARMER Duncan Billing

OWNERS Christine Coletta & Steve Lornie

LOCATION Oliver, Okanagan, British Columbia and Summerland,

Okanagan, British Columbia

WINEMAKER Matt Dumayne

WINE PROFILE Intensely textured and very fruit forward with juicy acidity.

Brix: 22 | pH: 3.27 | TA: 6.4 | RS: 1.1 | Alc: 13.5%



ABOUT HAYWIRE Haywire offers pure, lively, wines that reflect the unique cool climate terroir of Canada's Okanagan Valley. Founded in 2009, "haywire" is an old Canadianism that refers to wire used for baling hay. Haywire tended to tangle and be unpredictable making it an apt description of Christine and Steve's impromptu decision to own a winery. With home vineyard Switchback and sister properties Garnet Valley Ranch and Secrest Mountain now organic certified, Haywire is recognized as making some of the most game-changing wines from the region.