



# haywire

## GARNET VALLEY PINOT NOIR 2017

**FARMER** Duncan Billing

**OWNERS** Christine Coletta, Steve Lornie

**LOCATION** Garnet Valley Ranch, Summerland  
Okanagan, British Columbia

**VINEYARD** The 320-acre Garnet Valley Ranch, located in Summerland, BC was purchased in 2012. Later that year, Chilean terroir consultant Pedro Parra set about determining vineyard blocks and employing precision viticulture strategies. The first block was planted in 2014 and today the site has 40 acres of vines (Pinot Noir, Gamay Noir, Chardonnay, Chenin Blanc, Riesling), with each block fenced separately, allowing wildlife to roam and visit a restored pond which has brought song birds and other small animals back to the site. Vineyard blocks are located between 600 and 680 meters (1,968 and 2,230 feet) above sea level, making this the highest elevated vineyard site in the Okanagan Valley. The entire property is certified organic and is also home to a herd of sheep and eight acres of organic vegetables.

**WINEMAKER** Matt Dumayne

**WINEMAKING** Organically harvested in October 2017, this Pinot Noir was fermented using native yeasts in three open top fermenters and one 600L barrel. After an extended fermentation with daily punch downs and rolling by hand, the wine was pressed off to one concrete egg-shaped tank and two large oak barrels.

**WINE PROFILE** Brooding aromas of cherries and dark red berry fruits intermingled with mocha and an oyster shell salinity. A delicate entry of red and black fruits compliments a savoury herbaceousness unique to Pinot Noir. Sensuous yet rustic tannins frame the lengthy finish and highlight our high elevation Garnet Valley Ranch.

**Brix:22 | pH: 3.5 | TA: 5.8 | RS: 0.2 | Alc: 12.5%**





## ABOUT HAYWIRE

Haywire wines are made at Okanagan Crush Pad winery in Summerland, British Columbia. Owners Christine Coletta and Steve Lornie leapt into farming in 2005 when they converted an old orchard to a vineyard, starting a chain of events that ultimately led to the construction of a 30,000-case winery in 2011, and further land purchases in 2012.

Today Okanagan Crush Pad is a shared workspace where farmers and vintners collaborate to create their own labels. At the heart of the winemaking facility is a small guest center. Visitors wander past 17 large concrete tanks and clay amphorae with the combined capacity of 65,000 litres, to the area where table wine, sparkling wine, and spirits are made. Time-honoured, generations-old winemaking techniques are used, benefitted by the most advanced technology, always adhering to a 'less is more' philosophy.

The name: 'Haywire' is a Canadian pioneering farm term. Farmers knew that wire for bailing hay could fix just about anything, but it tended to tangle and over time the word 'haywire' became synonymous with things that are not predictable. With this in mind, the name was selected for Coletta and Lornie's first wine as it aptly described their journey into farming and winery ownership. What started as an idea for a small vineyard has evolved to a deep commitment to organic farming and creating pure wines. From the 2016 vintage, Haywire crafted 12,000 cases using organically grown grapes, native yeast, concrete tanks, zero oak and few, if any, additives.

The goal is simple: to offer wines that are vineyard and vintage specific; inspired by the Okanagan, reflecting the rare and natural beauty of our land.

[www.okanagancrushpad.com](http://www.okanagancrushpad.com)

