
MyPad

by OKANAGAN CRUSH PAD

DECEMBER 2019



Time to Celebrate

With harvest behind us, activity in the cellar returns to a normal pace and the work shifts to crafting a unique profile for each lot of wine. It is also the season where we slow down enough to reflect on the passing year, all that it brought, and set our dreams in play for what 2020 will bring. Cheers, The OCP Team



Sparkling Wine - Three Ways - Always Delicious

Okanagan Crush Pad winery has been making sparkling wine since 2011 and currently offers Charmat Method, Traditional Method and Méthode Ancestral sparkling wines. Chief Winemaker, Matt Dumayne, recently tasted a selection of vintages dating back to 2011 with trade and media in London seeking feedback to provide direction for future vintages. The resounding response was, carry on. Each method delivers very different results, and each has a valuable place in the market.

Charmat Method wines are fully fermented in large concrete or stainless-steel tanks. The base wine is then put into large pressurized stainless-steel tanks with an addition of yeast and sugar. The secondary fermentation takes place in the sealed tanks, trapping CO₂ in the wine. The wine is then bottled under pressure and sealed with a crown cap.

Traditional Method wines are also fully fermented in large concrete or stainless-steel tanks. The base wine is then bottled with an addition of yeast and sugar into individual bottles for the secondary fermentation. The wine is left to age for two years or more with the yeast giving it more depth and flavour. Prior to release, each bottle is disgorged to remove any sediment and topped up to fill the bottle. While others may use cork and cage closures, OCP stays true to its belief that crown caps are a better closure and are more environmentally friendly.

Méthode Ancestral (or Pet Nat or Ancient Method) is an “old way” of making sparkling wine. Fermentation starts in either large concrete or stainless-steel tanks. When the wine has partially completed fermentation it is bottled with the natural occurring sugars and yeast. The CO₂ given off in the final stages of this first ferment is trapped in the bottle creating the gentle fizz. OCP then disgorges the wine and sets it out into the marketplace while it is still young and fresh.



Why Do We Use Crown Caps on Sparkling Wines?

We use metal screw caps on our still table wine to avoid cork taint, so it seemed disingenuous to use cork and cage closures on our sparkling wines. Enter the humble crown cap. The wine arrives to you in the exact state intended by our winemaking team - fresh and pure.

The Sustainable Option

While the cork popping process is romantic and celebratory, the crown caps are more sustainable creating a lot less waste. A cork, foil, and cage closure have a total weight of almost 10 grams while a crown cap has a total metal weight of 2.2 grams.

Feature Sparkling Wine Free Form Blanc de Noir 2017

FARMER Duncan Billing

VINEYARD Garnet Valley Ranch

LOCATION Summerland, Okanagan, British Columbia

VINEYARD DETAILS Aspect: South-West | Soil: Volcanic matter including sandy loam, granite and limestone rocks that vary from block to block | Status: Certified Organic | Grapes Grown: Pinot Noir, Chardonnay, Riesling, Gamay, Chenin Blanc and Pinot Meunier

WINEMAKER Matt Dumayne

WINEMAKING Our Blanc de Noir, made from organic Garnet Valley Ranch Pinot Noir, was whole bunch pressed to concrete tank for natural fermentation. In early November 2017 bottles were filled for secondary fermentation and aged sur lie. After 20 months the wine was disgorged and finished with no dosage.

WINE PROFILE Pale straw in colour, an exquisite mousse opens up an explosion of ripe berry fruits and a depth of brioche and toasty bread aromas.

The palate is delicate yet exudes great texture from our high elevation, cool climate Garnet Valley site which provides exceptional hang time for our sparkling harvest. Bone dry with mouthwatering acidity and exceptional balance.

LABEL Created using eco-friendly stone paper, saving trees and water completely.



Never Say Never!

If we've learned one thing in this biz, it's to never say never. After declaring the winery an oak free zone back in 2014, we now have two 3,000 litre oak casks to add to our vessel collection. The pair came from Foudrierie François, part of the Tonnellerie François Frère group based in Saint Romain Burgundy.

Large oak vessels impart less toasty oak flavours yet add a breathable environment for aging of well-rounded whites and reds. Larger oak adds layers of complexity while giving the wines a plush elegance not able to be found in smaller barrels. This year Matt will christen the casks with Switchback Organic Pinot Gris in one and either Organic Cabernet Franc or Pinot Noir in the other. Stay tuned!

See you at Vancouver International Wine Festival

February 22 to March 1, 2020 at the Vancouver Trade & Convention Centre

Haywire and Free Form wines will be present at the festival this year. Be sure to drop by and say hello to our team. To get your tickets, you can purchase online at vanwinefest.ca or by phone at 1-877-321-3121.

Steve Lornie – The Unsung Hero of OCP

One of the most important people on our team is seldom in the public eye. Co-owner Steve Lornie is the man that builds all new things for OCP, be it a winery, a sheep barn or a 40-acre vineyard. Steve's 30 plus years in the construction business made him the perfect person to drive new projects. The rest of the team have learned to give Steve a "wide berth" and let him get at it.

What do you love most about the wine business? I love the fact that every winery ever built is always too small, (kind of like sailors and their boats) so, now that I built the initial winery space, I get to be involved in building new spaces for our team at OCP.

Are there any skills that you brought from construction that have saved the day? Calm while under fire, both industries have more than their share of challenges but the rewards are great.

What job at the winery would you avoid at all cost? Every job can be made to be fun, except maybe crawling under a 16,000 pound Nico Velo concrete tank, hoping that you did a good job of pouring the foundation.

What's up next on your "to do" list? Floor finishes: they are always a challenge unless you spend a large fortune on them. So instead we spend a small fortune... Again and again. And maybe a winery expansion as we are out of space.

What wine do you reach for after a long day in the trenches? Free Form. Always. A reminder of what we can create by being on the edge of the edge.



Join the Winemaker's Club @ OCP

Every vintage is a new chapter in our story. Our wines, under the watchful eye of chief winemaker, Matt Dumayne, are a one-of-a-kind snapshot of variety, vineyard and vintage. Our innovative approach is attracting international acclaim and shaping a new narrative for Okanagan wines. THE Winemaker's Club @ Crush Pad members receive a selection that will feature 6 wines chosen by Matt Dumayne for each season, including some Club-only exclusives.

Questions?

Please phone: 250-494-4445 ext 4 or email: THEClub@okanagancrushpad.com.

- **THE Winemaker's Club @ Crush Pad** members receive 4 releases per year featuring 6 wines chosen for the season.
- Each year as our vineyards are certified, more and more of our wines are organic certified.
- Our mandate is to create expressive fruit forward and lively wines with little intervention allowing each to be a true reflection of the place in which they are grown.
- Winemaker's Club members also receive access to enjoy our line of spirits which include a fortified, brandy & gin.
- The greatest perk of the Winemakers Club quarterly shipments, is that you always have a nice selection of wines at the ready, to enjoy with dinner or to entertain with - we feel certain all of our wines will please.
- We arrange with our members to either deliver these wines right to your door, anywhere in Canada, or we can facilitate pickup at the winery or our North Vancouver office.
- In addition club members receive 15% off of all wine purchases and other benefits such as invitations to local events and our Summer concert series!



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

For more information visit okanagancrushpad.com