
MyPad

by OKANAGAN CRUSH PAD

SUMMER 2020





2020 Guest Experience



Reservation system in place
okanagancrushpad.com



Small groups only, maximum of 6



Tasting fee of \$25 for
a selection of 6 wines



Pre-flighted selections
served to your table



Order cards and table side
wine-to-go service of purchases



Visa, MasterCard and debit only –
no cash



Merchandising and products have
been removed from shelving,
we bring it to you



Large gatherings including
**THE CLUB @ Crush Pad events and
Live @ OCP Summer Concert Series**
have been canceled for public
health reasons

Our guest experience has been re-designed to limit the number of visitors we see each day to provide you exclusive service in a peaceful, unrushed vineyard setting. Every precaution has been put in place to ensure the safety and well-being of our guests and staff while at the same time providing a relaxed environment reminiscent of the wine country charm and hospitality you have grown to love.

A new reservation system guarantees staggered arrival times while the Tasting Lounge has been reconfigured offering table-side service of pre-poured wine flights to minimize interactions with other guests and our hospitality staff. Upon arrival, you'll be greeted by our concierge who will seat your party at your own table with plenty of room from neighbouring groups.

On offer are four different flights of six wines for you to choose. Each offers a selection of our iconic Free Form, Haywire and Narrative wine portfolio. Complimentary food pairing samplers will be offered, prepackaged by acclaimed chef Ned Bell at the Naramata Heritage Inn.

After your tasting, select your purchases on a printed order form and your wines will be packed and delivered to your car.

Before you depart, if you would like to wander our vineyard, we will assign you a row to explore on your own.

To book your table visit www.okanagancrushpad.com



OKANAGAN CRUSH PAD

Contact us for seasonal winery hours - 250.494.4445

For more information or to reserve a tasting visit okanagancrushpad.com



FLIGHT DECK

RAISED IN CONCRETE FLIGHT **\$25 PER PERSON**

One glance in our cellar and you will discover a massive collection of unique concrete tanks. Each of the wines in this flight: three whites, a rosé and two reds, are made in concrete. Concrete is the ideal vessel to produce wines that are lively and bright. It helps accentuate a rich, round texture, similar to the effects of oak barrels, without the impact of oak flavouring. This flight is for purists seeking to define true Okanagan terroir and learn more about concrete tanks.

ORGANIC FLIGHT OF FANCY **\$35 PER PERSON**

Our winery started its journey to organic certification in 2011 and completed the process in 2019. Now with 400 acres of farm and vineyard land certified, along with the winery, our portfolio of organic offerings grows each year. Discover six outstanding wines from our Free Form, Haywire and Narrative portfolios that showcase the dedication of our vineyard team. Winemaker Matt Dumayne takes those principles that we farm by and employs low intervention winemaking techniques in the cellar. Select this flight and learn more.

TOP FLIGHT REDS **\$35 PER PERSON**

A few of our lighter reds ideal for summer sipping combined with some bigger reds to round out your collection for this coming fall and winter are featured in this flight. Gamay, Pinot Noir, Cabernet Sauvignon, Cabernet Franc, Malbec and an intriguing Cabernet Sauvignon/Cabernet Franc blend, put to rest any debate about the Okanagan's ability to deliver diversity of top-quality reds from all points north to south.

WEEKEND BUBBLES FLIGHT (FRI-SUN) **\$40 PER PERSON**

Bubble for all occasions! Be it a casual get-together or memorable moments, we have a sparkling wine to fit the bill. This flight of six offers our fun, approachable, charmat method style sparkling, traditional method wines, an organic sparkling wine, and an impactful vintage bubble that has been ageing in our cellar for seven years. We'll talk sparkling wine and food pairing, explore how each style is made, and help you find the perfect partners to take home.



SPRING 2020 WINEMAKER'S CLUB FEATURE WINES



HAYWIRE THE BUB SPARKLING 2017

The Bub, named for our daughter Alison, known as The Bub, Bubster or Alibubba in her early years, is made from 55% Pinot Noir and 45% Chardonnay grown in Oliver and Summerland. Primary fermentation occurred in a combination of concrete and stainless-steel tanks, before bottling for secondary fermentation and ageing.

Dumayne says: The wine is crisp and fresh with delicious citrus and toasty notes and a textured, light effervescence. Pair with soft cheeses, fresh oysters, or enjoy it on its own.

NARRATIVE PINOT BLANC 2019

Pinot Blanc from our organic Secrest Mountain Vineyard exhibits delicate stone fruits on the nose, our hallmark texture is rich and mouth-filling with layers of Okanagan herbs and ripe apple. Whole bunch pressed to concrete tank for fermentation and full malolactic fermentation then aged for six months.

Dumayne says: Food pairings? Think Cobb Salad, or other summer fare such as BBQ'ed prawns or veggie kebabs.



FREE FORM SAUVIGNON BLANC 2018

Sauvignon Blanc grown in Summerland was destemmed and fermented naturally in a combination of stainless steel tanks and clay amphorae. After nine months of ageing on skins the wines were pressed and blended into one large concrete tank for two months ageing prior to bottling.

Dumayne says: Pair with lemon coated roast chicken, pasta made and fresh steamed veggies with light cream and lemon zest sauce or steamed mussels.

HAYWIRE GAMAY ROSÉ 2019

Rosé wines are our favourite, and this is no exception. Grapes were whole bunch pressed to concrete tank for ferment then left on lees for six months. The resulting wine is a lovely pale pink hue, bone dry offering an exceptional creamy texture.

Dumayne says: Delicate, bright fruit with an Okanagan herbaceousness coated in orange blossoms lead to a dry yet lush and mouth-watering rosé. Pairs well with fresh air, BBQ'ed salmon or halibut.



NARRATIVE NON-FICTION 2017

Narrative Non-Fiction is a blend of Cabernet Sauvignon and Cabernet Franc from a certified organic vineyard in Osoyoos. Fermented and aged in concrete vessels for eight months, the wine provides aromas of wild herbs and dark berry fruits that lead into a lush textural mouthfeel and fine supple tannins with a fresh lengthy finish.

Dumayne says: This wine is a great pairing for burgers, steaks, grilled Portobello mushrooms and robust cheeses.

FREE FORM CABERNET SAUVIGNON 2018

This organic Cabernet Sauvignon from Osoyoos was unencumbered from any additives or oak ageing. Fruit was destemmed and put into stainless open tops. Native fermentation started spontaneously, and grapes were punched down twice a day by hand. After 11 months of concrete ageing post basket pressing the wine was settled naturally and bottled.

Dumayne says: Bright lifted red fruits give way to a mouth-watering and delicate yet brooding palate. Lush textural notes are framed by supple tannins, fine acidity and a very lengthy finish. Chill ever so slightly and pair with seared tuna or a simple homemade pizza.

