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# MyPad

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by OKANAGAN CRUSH PAD

FALL 2020

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## Swing, Pivot and Shift - Goodbye Tasting Bar

If you have yet to visit, the OCP Tasting Lounge will be open until October 10th, so come see us at the winery.

Necessity is the mother of invention. This spring was a season of change for all of us. If you visited wine country this summer, you likely saw new guest experience models at your favourite wineries with OCP included. While our new service model was created in response to COVID 19, it's a keeper. Our table-side service experience featuring wine

flights served on elegant wood boards made the previous tasting bar model seem less hospitable. This year visitors enjoyed unhurried, professional service in a relaxed vineyard setting while our service team shared their knowledge of our Free Form, Haywire and Narrative portfolios. This truly is what wine country is all about. OCP has always embraced change and happily says goodbye to the old tasting bar model and moves permanently to full table service. It feels like BC wine country has truly come into its own this year.



## Already A Club Member? Tell A Friend and Be Rewarded

If you're a member of OCP's Founders or Winemaker's Club, you know the benefits of membership. Every vintage is a new chapter in our story. Under the watchful eye of chief winemaker Matt Dumayne, each wine in our cellar has a specific destination which Matt carefully guides with as little intervention as possible. Our less-is-more winemaking approach is shaping a new narrative for Okanagan wines. Now, if you refer a friend and they become members, we will send you a bottle of Haywire Vintage Bub 2013 to thank you for connecting us. Upon signing up, your friend will receive an email prompting them to let us know how they heard about the club. Be sure to tell your friend to list your name as their referral.



OKANAGAN CRUSH PAD

Contact us for seasonal winery hours - 250-494-4445

For more information or to reserve a tasting visit [okanagancrushpad.com](https://okanagancrushpad.com)



## Yes it *WAS* a Strange Summer— The Winery Went to the Dogs

The definition of Dogs Days of Summer has taken on an entirely new meaning at Okanagan Crush Pad this year. Our two favourite fluff balls – Bizou + Yukon, loyal guardians of our diminutive living lawn mowers (the sheep), launched their own wine brand and have fast-tracked to fame. The attention has not gone to their heads, mind you, and both doggos remained on the ranch hard at work all summer.

There were a few guest appearances at the winery and a few lake days for some cooling off and plenty of photo ops with close friends and family.

The wines – a bubble, white, rosé and red are now hitting the shelves at private retailers across the province and are also available on our online store.

## Meet the Next Gen

I don't know where we would be without these smart, hard-working teens. While not yet of legal serving age, they are able to perform many duties around the winery that has kept the machine running and supported our hospitality team this past season. You can find them working the bottling line, disgorging sparkling wine, managing food supplies, stocking the storage room and keeping the grounds and tables clean. Thanks, so much Emma, Emilia and Kira. You are valued members of the OCP family.



## It's a Bag without a Box – Check out our Pooch Pouches

We love our new 1.5 litre pouches, which are perfect for weekend get-aways. The bags are free standing when filled, and do not require a box which cuts down on packaging and recycling. Inside the pouch you'll find an ever-changing selection of our varietal or blended wines. The pouches are available at Okanagan Crush Pad and select private retailers. Order online or call our order desk to find out more 250-494-4445 - ext 2.

# FALL FEATURE WINES

Our fall features offer a collection perfectly paired for cooling days and evenings where the BBQ is placed into storage in favour of stove and oven prepared meals. Think roast chicken or traditional turkey dinner, pasta with roast squash and roasted hazelnuts, stews and spicy Asian dishes. These wines will help you gently ease into the next season.

## NARRATIVE GEWÜRZTRAMINER 2017

Our Gewürztraminer comes from a cool climate site in Oliver. The grapes were whole bunch pressed with a portion destemmed for 18 hours of skin contact and then left seven months on gross lees for textural enhancement. The result is a lively wine with intense texture, beautiful floral aromatics and a silky mouthfeel.

**Matt Says:** I enjoy this wine with something spicy, something oriental. Try Thai red curry mussels with bok choy or a fresh crab salad with ginger and orange.



## HAYWIRE SWITCHBACK PINOT GRIS 2018

Estate-grown organic Pinot Gris was harvested in four batches, whole cluster pressed to concrete tanks and fermented using native yeasts. The wine went through full malolactic fermentation and was left on gross lees for 10 months. A creamy mouthfeel with lively acidity displaying citrus and stone fruit characters with hallmark Okanagan herbal notes on the palate. Ready to drink.

**Matt Says:** Nothing pairs better with an inherently rich wine than risotto and tiger prawns with a touch of basil. Something a little lighter? – try a crispy chili lime squid with a coriander and avocado salad. Heaven.

## FREE FORM RIESLING 2018

100% organic Riesling from our own Garnet Valley Ranch was fermented in clay amphorae with native yeast and then aged in stainless steel. The wine was filtered before bottling due to the residual sugar, which is nicely in balance with the acidity. Enhanced glycerol notes, loaded aromatics, explosively fresh and textured.

**Matt Says:** Keep it simple and match with fish and chips. The Riesling has just the right balance to cut through any grease, refresh the palate, and highlight the fish.



## FREE FORM CABERNET FRANC ROSÉ 2018

Certified organic Cabernet Franc from Osoyoos was gently pressed to create this delicate rendition of Rosé. Naturally fermented in concrete, full malolactic fermentation and extended lees ageing with no SO<sub>2</sub>. This Rosé exhibits red berry aromatics leading to a harmonious balance of lush sweet and savoury fruit and a juicy framework of acidity.

**Matt Says:** Serious rosé needs serious food. For decadence go for lobster rolls with citrus butter glaze, otherwise BBQ'd salmon with scalloped potatoes and green beans.

## HAYWIRE GARNET VALLEY RANCH PINOT NOIR 2016

100% organic Pinot Noir fermented using native yeast in clay amphorae. Aged on skins for nine months. Pressed into concrete for two months and then bottled unfiltered. No SO<sub>2</sub> or other additives used. Intensity, and lots of it: great concentration, juicy acidity with dark black fruits, fruit cake and mocha.

**Matt Says:** This savoury wine lends itself to a sesame crusted tuna loin with asparagus covered in miso butter.



## NARRATIVE SYRAH 2016

This organically grown Syrah was sourced from the South Okanagan and was fermented and aged in our concrete tanks. A delicate style of Syrah exhibiting soft red fruit with classic pepper notes. An intense fruit sweetness of berries and milk chocolate with a hint of spice lead to a long and supple finish framed by ripe gentle tannins.

**Matt Says:** Been reading this whole time and not seeing steak? Here's your opportunity. Pepper crusted steak with a torchon of foie gras on top. Don't forget arugula for vitamins!!