

haywire

by OKANAGAN CRUSH PAD

GAMAY 2018

Gamay quickly became my favourite variety to make and drink when I started with OCP eight years ago. This vintage is my favourite to date. Lush and fresh, intensely flavoured yet an ethereal lightness. Too easy to finish.

Gamay grapes from our organically farmed high elevation Secrest Mountain Vineyard were gently destemmed with a portion left whole cluster for carbonic complexity. Fermented in a combination of open top and concrete fermenters before ageing for eight months in large concrete tanks. The wine was bottled in June 2019 unfiltered.

- Matt Dumayne, May 20, 2020

FARMER Duncan Billing

OWNERS Christine Coletta & Steve Lornie

LOCATION Oliver, Okanagan, British Columbia

VINEYARD Secrest Mountain Vineyard. Certified Organic in 2019.

WINEMAKER Matt Dumayne

WINE PROFILE Ripe raspberry aromas and flavours with a dusting of chocolate leads to a complex wine with lush texture. Bright acidity is framed by gentle tannins.

Brix: 22 | pH: 3.58 | TA: 5.6 | RS: 0.6 | Alc: 12.5%



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.

www.okanagancrushpad.com

