

If you're part of the ABC club, stay there. More for us. Chardonnay made the way nature intended, free from oak, additives, and not manipulated is a beautiful thing. Fresh and expressive, this wine is a textural dream. Classic Okanagan fruit profiles unencumbered in a perfectly authentic varietal expression.

The wine was whole bunch pressed into two egg-shaped concrete tanks for a long, slownative ferment followed by malolactic fermentation. It was left on gross lees to build texture and richness for 10 months before bottling unfiltered.

- Matt Dumayne, May 20, 2020

2018 SECREST MOUNTAIN VINEYARD

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 Clean fruit driven style backed by a creamy, textured mouthfeel framed with mouth watering acidity.

Brix: 22 | pH: 3.4 | TA: 6.2 | RS: 0.9 | Alc: 13.5%



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.