



haywire

VINTAGE BUB 2013

FARMER Duncan Billing

OWNERS Christine Coletta & Steve Lornie

LOCATION Oliver, Okanagan, British Columbia

VINEYARD Secrest Mountain Vineyard is a 50-acre site, home to a 38 acre (15 ha) vineyard situated on a flat south-west facing bench in a high mountain setting 487 meters (1,600 feet) above sea level. This cool site has flat alluvial soils are studded with coarse gravel, sandy loam with limestone layers. The vineyard was planted in 2000 with Chardonnay, Gewurztraminer Pinot Blanc, Pinot Gris, Gamay Noir and Pinot Noir. Since 2010, it has been farmed under the direction of Okanagan Crush Pad and a conversion to organic farming practices was started in 2014. In 2018 when Brad and Dave Wise decided to retire, the winery purchased the property from the family and will carry on with the work that the Wise family has done for the past 18 years.

WINEMAKERS Matt Dumayne, Jordan Kubek

WINEMAKING This special cuvee was bottled in early January, 2014 and remained on its lees *en tirage* for 52 months. At disgorgement we chose not to add a dosage, believing the wine had achieved balance all on its own.

WINE PROFILE When originally released, the wine demonstrated classic warm bread aromas and a crisp green apple finish. Now, with aging, toasted hazelnut aromas are emerging with a creamy red apple palate and white grapefruit freshness to finish.

Brix: 18 | pH: 3.2 | TA: 10 | RS: 2 | Alc: 11.0%



ABOUT HAYWIRE

The journey began in 2006 when Christine Coletta and Steve Lornie converted a 10-acre Summerland orchard to Pinot Gris and named the new vineyard Switchback. In 2009, the vines yielded enough to make 168 cases of wine. Curiosity won out over practicality, Haywire wines were launched and it appeared there was no going back. Haywire was an obvious name and an old Canadianism that refers to wire used for baling hay that was tough to manage and had a mind of its own.

The first two vintages of Haywire were made at other wineries. The experience of being accommodated in borrowed cellars gave Christine and Steve the idea to build a custom crush facility to help people enter the wine industry with less mishaps. Today, their venture includes Okanagan Crush Pad, a 45,000 case winery, and Garnet Valley Ranch, a 320-acre organic farm and vineyard, and the 50-acre Secrest Mountain Vineyard in Oliver. All three vineyards are organic certified.

Haywire offers pure, delicate wines emblematic of the spectacular Okanagan Valley. Haywire is recognized as making game-changing wines with New Zealander Matt Dumayne as chief winemaker, working with internationally acclaimed consultants Alberto Antonini and Pedro Parra.

