



OKANAGAN
CRUSH PAD

T'IS THE SEASON FOR SAVINGS





ENJOY 15% OFF OKANAGAN CRUSH PAD WINES

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ABOUT OKANAGAN CRUSH PAD

Since inception in 2011, Okanagan Crush Pad, in Summerland, BC, has developed a reputation as premium producer of low intervention organic wines. The winery owns 400 acres of land which is farmed organically; 100 acres planted to vines, leaving room for hayfields, sheep, chickens, ducks and fields of organic vegetables. With chief winemaker Matt Dumayne at the helm, the winery creates Haywire, Narrative and Free Form wines in addition to many custom and private label projects. Dumayne utilizes a host of fermenting and aging vessels; concrete tanks, amphorae, large format oak and stainless steel. The wines reflect the region's unique high mountain/northern desert setting noted for its intensely hot, short growing season with hallmark cool evenings.



Free Form Vin Gris 2018

This wine highlights the delicacy and fruit forward notes of whole-bunch-pressed Pinot Noir. Exhibits savoury herbal notes which lead into a finely balanced expression of Pinot Noir with texture from concrete fermentation and ageing.

Discounted Price: **\$22.87**

Winery Price: \$26.90



Free Form Cabernet Franc Rosé 2018

This Rosé exhibits red berry aromatics leading to a harmonious balance of lush sweet and savoury fruit and a juicy framework of acidity.

Discounted Price: **\$22.87**

Winery Price: \$26.90



Free Form Cabernet Franc 2017

Dark black plums with black berry fruit, a smoky note with rich mocha and classical cabernet franc herbal aromatics. Juicy red fruits dance with excellent structure and our hallmark mouthwatering freshness.

Discounted Price: **\$38.17**

Winery Price: \$44.90

ABOUT FREE FORM WINES

Free Form wines are made from organic grapes, native yeast and free of additives. These wines are left to find their own course under the watchful eye of Matt Dumayne. Wines are fermented in concrete tanks or clay amphorae. Extended skin contact is used, followed by a gentle pressing and further rest before bottling (free of rough handling and commercial additives, and little to no sulfites).

In our pursuit of “wines of place”, we celebrate the inherent difference and pleasure of each vintage. Each is one-of-a-kind, never to be repeated.

The inspiration for our Free Form art was taken from the unique features of our landscape where low hills and oblong lakes were formed by glacial activity during the final retreat of the ice, more than 9,000 years ago. Thick deposits of gravel, silt and sand were left behind in the valleys which were formed over time by water and wind. In the rain shadow of two mountain chains, deep alluvial fans and deltas used for agriculture surround a chain of lakes, all once part of an ancient glacial lake. This rain shadow creates a hot, desert-like dry climate, home to wild sage, bunch grass, cacti and rattlesnakes. In a country known for long, cold winters, this climate is unique.

haywire

Haywire offers pure, lively, wines that reflect the unique cool climate terroir of Canada's Okanagan Valley. Founded first as a virtual wine brand 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 forgo retirement and journey into wine making.

With home vineyard Switchback and sister properties Garnet Valley Ranch and Secrest Mountain now organic certified, Haywire is internationally recognized as making some of the most game-changing wines from the region.

Over the years Matt Dumayne has worked with consultants Alberto Antonini and Pedro Parra along with David Scholefield to define a house style for Haywire. Hallmark traits are wines rich in texture with a lush mid-palate, balanced acidity and lively and bright berry flavours. The entire team is committed to farming wines that are textbook Okanagan. They let the natural, spectacular beauty of the region shine through.



Haywire The Bub 2016

This vintage is a shining example of what the Okanagan does best - crisp, fresh and delicious. The palate tastes of citrus with toasty notes and a light textured effervescence. It is a bold, dry austere bubbly. Pair with soft cheeses, fresh oysters or enjoy purely on its own.

Discounted Price: **\$25.42**

Winery Price: \$29.90



Haywire Switchback Pinot Gris 2018

The wine has a creamy mouthfeel with lively acidity and displays citrus and stone fruit characters with hallmark Okanagan herbal notes on the palate.

Discounted Price: **\$22.87**

Winery Price: \$26.90



Haywire Secrest Mountain Chardonnay 2018

Our Chardonnay delivers a clean fruit driven style backed by a creamy, textured mouthfeel framed with mouth watering acidity.

Discounted Price: **\$22.87**

Winery Price: \$26.90



Haywire Pinot Noir 2018

Pinot Noir grapes were fermented with native yeasts in large concrete wine tanks. Each lot of wine was aged separately and bottled unfiltered in June 2019. Bright, juicy, fruit-forward flavours; hallmark Okanagan Pinot Noir.

Discounted Price: **\$22.87**

Winery Price: \$26.90

NARRATIVE



Narrative tells the story of what is most exciting about the Okanagan Valley: geological and climatic diversity in a wine region that spans 120km from north to south. From the north we source delicate aromatic white grape varieties, while juicy bold red varieties hail from the south, touching up against the US border. The Okanagan is a region of stunning extremes and is one of the rarest wine-growing places in the world. It offers both an arid desert landscape with intense heat during the short, action-packed growing season that can end abruptly, and cold snowy winters. A chain of lakes running the length of the valley modify the effect of winter, making it all possible and all the more enticing.

Narrative XC Sparkling Wine

Secondary fermentation took place in our state-of-the-art charmat tanks; designed to lie on their sides, exactly like traditionally made sparkling wine is aged. Toasty, creamy notes round out the medium bodied mouthfeel. Pair with shellfish or simply enjoyed on its own.

Discounted Price: **\$21.17**

Winery Price: \$24.90



Narrative Pinot Blanc 2017

Grown from 32 year old vines high above Lake Okanagan this sophisticated Pinot Blanc has a lovely round palate alive with melon fruit and a herbaceous top note. The old vines provide a mouthwatering finish with layers of complexity.

Discounted Price: **\$19.47**

Winery Price: \$22.90



Narrative Rosé 2019

Made from grapes harvested in Summerland and Oliver vineyards. Gently destemmed with 12 hours of skin contact before lightly pressing and fermenting naturally in concrete tanks. Bone dry, fruit driven, complex, fresh and ripe with sweet berry notes.

Discounted Price: **\$16.92**

Winery Price: \$19.90



Narrative Red 2018

Our Narrative Red is a blend of Merlot and Cabernet Franc. Expressing true Okanagan characteristics of red fruits with a distinctive herbal note. Soft tannins coupled with nicely balanced acidity make this an easy drinking wine on its own or paired with food.

Discounted Price: **\$17.77**

Winery Price: \$20.90



Narrative Non-Fiction 2017

A blend of Cabernet Sauvignon and Cabernet Franc from a Certified Organic vineyard in Osoyoos. Aromas of wild herbs and dark berry fruits that lead into a lush textural mouthfeel and fine supple tannins with a fresh lengthy finish.

Discounted Price: **\$22.87**

Winery Price: \$26.90

