



free form

by OKANAGAN CRUSH PAD

RECENT ACCOLADES




FREE FORM WHITE 2017

90 Points

“Revisiting this wine one year after first glimpse, and it’s as tight, taut, and **impressive** as before.”

– Treve Ring & Anthony Gismondi,
Gismondi on Wine



Free Form wines are made from organic grapes, native yeast, free of additives, and left to find their own course under the watchful eye of Okanagan Crush Pad’s chief winemaker, Matt Dumayne. These wines are fermented in concrete tanks, stainless steel, neutral oak, or clay amphorae. Wines are also handled gently without the interference of commercial additives and little to no sulphites. 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.



FREE FORM CABERNET FRANC 2018

92 Points

“***What a natural beauty this is.***

No makeup, no fancy party dress, no sugar, spice and all things nice.

What a treat to taste this deconstructed, stripped down Cabernet Franc that is not perfectly balanced or in harmony but wildly interesting, thought-provoking and should appeal to fans of the natural wine style.”

– Rick Vansickle,
Wines in Niagara

FREE FORM ROSÉ 2018

91 Points

“It is clean and bright on the palate with red berries, integrated earthiness, vibrancy and verve through the finish.”

– Rick Vansickle,
Wines in Niagara





With low impact farming and hands-off winemaking in mind, the Free Form wine labels are printed on stone paper – a revolutionary product made from stone. The making of stone paper requires no air or water pollution and no harmful dyes, bleach, or acids. No trees or water are used in the production process. Stone paper is waterproof and will not tear. It is made from reclaimed limestone and recycled concrete. One ton of stone paper saves 20 trees and more than 60,500 litres of water. It is easy to see why this paper was the right choice for the Free Form wine labels – wines made without intervention adorned with an environmentally friendly label.

FREE FORM BLANC DE NOIR 2017

93 Points

“The mousse is delicate and persistent on the palate with apple, lemon cream, melba toast, a hint of baked bread, minerals and a tangy/zesty finish.”

– Rick Vansickle,
Wines in Niagara



FREE FORM VIN GRIS 2018

90 Points

“Super juicy, bright, textural and long, **this is a gem.**”

– Treve Ring,
Gismondi on Wine



FREE FORM SAUVIGNON BLANC 2018

92 Points

“It has a gorgeous, creamy texture on the palate with a complex array of grapefruit, lemon, herbs and depth through a vibrant finish.”

– Rick Vansickle,
Wines in Niagara

