

A person with long dark hair, seen from the back, is drinking from a bottle of rosé wine. They are standing on a balcony with a dark railing, looking out at a sunset over a city. The bottle is held horizontally, and the person's hands are visible. The background shows a cityscape with buildings and a bright, hazy sky.

MyPad

by OKANAGAN CRUSH PAD

SPRING 2021



We see the light!

As I write this, the time of year approaches when the days become noticeably longer. Spring is just around the corner bringing fresh hope. It was a relatively mild winter in Summerland, giving us enough snow to make the season festive, but not enough to make winter drag.

The vineyard crew got a jump start on pruning and Steve spent his time converting an unused building at Garnet Valley Ranch to accommodate our foreign worker team. Everyone has their own bedroom, lots of cooking and relaxing space, and a view that most city dwellers would kill

for. COVID-19 approved social distancing is now possible, allowing the crew to stay safe during their off-work hours.

From time to time, I forget the COVID-19 ordeal that has marked the past year and during those moments dream of travelling. I have even caught myself fondly remembering airline food. Oh, to go somewhere. Anywhere. Yes, I admit, I miss Air Canada. Summerland has been an easy, kind, friendly place to over winter and we are truly grateful.

OCP Summer Offerings

Speaking of going somewhere, we hope you visit us this coming year. OCP will open for the season early May. Outdoor table service will return with the winery offering unique wine flight boards monthly. Each flight offers six wines which are delivered to your table.

OCP introduced table side flight boards last year in response to social distancing and the new format was a resounding success. It was joyful to watch visitors relax in the sun, rather than jostle with one another for space at the old tasting bar. With a year of experience under our belts, food service returns. Our menu will be revealed in the coming weeks, but expect the charcuterie board to get a dramatic makeover and offer a vegan version along with some other hearty items to enjoy tableside or to go.



Meet the Marvelous Ms. Amy



Okanagan Crush Pad's new wine club manager is no stranger to the team or to our family. Somewhere in my photo albums I have a photo of Amy when she was days old (I'd offer that up, but my bad 80's hair is something I can't relive). Born and raised in the Okanagan Valley, Amy lived on a vineyard her entire life before heading to California for university. After working with other agencies, she joined the team at OCP in 2014, working in Vancouver for two years. Amy moved to Vancouver Island in early 2017 and continued to passionately represent our wines in her new home area. She loves Vancouver Island life and

after a year of maternity leave returned to the OCP team in early 2020. Now with the world's most precious toddler dominating her world, Amy is just a phone call away to assist our wine club members to navigate our wine portfolio to find the perfect wine.

Matt's Harvest Recap

Each year, asking our chief winemaker to tell us his personal wine favourites in the cellar is as difficult as getting him to tell us which child is his favourite! As the time passes, each lot develops and matures showing its true potential and character. Weekly if not daily, his excitement shifts to another variety or batch in the cellar. What we do know for sure is it's going to be a great vintage with sparkling and delicate reds as the true stars.

Sparkling wine is again amazing; textbook ripeness with the Okanagan's hallmark acidity with beautiful balance. These wines will be tirage bottled in early 2021 and laid down for their minimum two-year sleep. Whites are delicate and aromatic, with good weight and texture to them already. Reds, especially Pinot Noir and Gamay could be some of the most promising red wines this decade. Secrest Chardonnay, Gamay Rosé, and Switchback Pinot Gris are specific varietal standouts.



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Accolade Round Up

There are wine critics and then there is Gismondion. No one is tougher. No one stingier with their scores. No one makes you work harder. Sure, we take our lumps from time to time, but when we get a 90+ score, it's time to party. Here's a list of wines that are currently available in our online store.

92
points



HAYWIRE THE BUB 2016

91
points



HAYWIRE SWITCHBACK PINOT GRIS 2017

90
points



HAYWIRE VINTAGE BUB 2013

90
points



HAYWIRE SWITCHBACK PINOT GRIS 2018

90
points



HAYWIRE SECREST MOUNTAIN CHARDONNAY 2018

90
points



HAYWIRE GAMAY ROSÉ 2019

90
points



FREE FORM VIN GRIS 2018

90
points



NARRATIVE PINOT BLANC 2017

90
points



NARRATIVE SYRAH VIOGNIER 2018

SPRING FEATURE WINES

We are excited for you to try a couple of our new wines and a couple of staff favourites in this Spring collection. We have also included a fun trio of Narrative wines; Viognier 2018, Viognier/Syrah 2019 and Syrah/Viognier 2018, that are unique Okanagan expressions of these Northern Rhone Valley varieties.

BIZOU & YUKON BEE-ZOO BUBBLES 2018 \$24.90

BEE-zoo Bubbles is a refreshing, lively, sparkling wine made from classic sparkling wine grape varieties grown in our Summerland and Oliver vineyards. 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.

MATT SAYS: Toasty, creamy notes round out the medium bodied mouthfeel. Pawsitively a must with lazy evenings on the patio or happily paired with shellfish or simply enjoyed on its own.



NARRATIVE VIOGNIER 2018 \$22.90

You have seen this wine before in your club shipment last March. The first time, the wine was young and fresh as a brand new release, now we'd love for you to try it again to taste the difference a year in the bottle makes. We find that wines really come into their own when they have more time to settle in – don't believe the hype that "young and fresh" is the best!

MATT SAYS: Slow fermentation in concrete tanks has created an intense textural viscosity on top of what this beautiful varietal already displays. Oily and rich with deep tropical notes and a very lengthy finish.

HAYWIRE WATERS & BANKS PINOT NOIR 2016 \$25.90

Waters & Banks is a 7.5 acre (3 ha) vineyard situated east/west on a steep slope with a magnificent lake and valley exposure that offers a constant gentle breeze. Our third release of this single vineyard Pinot Noir was harvested on September 26. The wine was fermented in small batches with wild yeast, and manual punch downs. It was then transferred to age in concrete tanks for 10 months. This is your last chance to enjoy this wine before it is all gone, we know we will miss it!

MATT SAYS: This wine has a hallmark silkiness with a touch of spice and a signature dry grass and sage backbone. Displays rich red fruits with delectable earthiness and light forest floor notes.



NARRATIVE VIOGNIER SYRAH 2019 \$26.90

This delicious rosé was created by reversing a pretty traditional style of Syrah/Viognier by going 80% Viognier – 20% Syrah and co-fermenting them in open top stainless steel tanks.

MATT SAYS: The combination leads to a textural sensation, inherently lush and rich, the Viognier has a touch of spice and pepper backed by red berries and a light yet food friendly structure.

FREE FORM VIN GRIS 2018 \$27.90

Vin Gris was made from Pinot Noir grapes grown in Summerland, harvested in late October. The white juice inside the red grape skins was whole-bunch pressed to small concrete tanks, fermented with native yeasts that went through full malolactic fermentation and was bottled unfiltered.

MATT SAYS: This wine highlights the delicacy and fruit forward notes of Pinot Noir from a certified organic vineyard. This wine exhibits savoury herbal notes which lead into a finely balanced expression of Pinot Noir with texture from concrete fermentation and ageing.

* Editor's Note: Alert this one is a staff favourite!



NARRATIVE SYRAH VIOGNIER 2018 \$29.90

Syrah is an Okanagan staple – a red that is incredibly suited to our soils. This rendition was co-fermented with Viognier in clay amphora and left on skins for nine months to enhance the aromatics and provide a silky mouthfeel.

MATT SAYS: Additional Syrah was fermented in concrete and aged in amphora adding spice and texture to the wine while showcasing rich red fruits. Aromatic intensity with additional Viognier exemplifies this world renowned style.