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# MyPad

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by OKANAGAN CRUSH PAD

WINTER 2020

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## Much to be Thankful For

With harvest behind us, the winery team turns its attention to minding the various lots we have in the cellar crafting wines for our Haywire, Narrative, Free Form and new Bizou + Yukon collections. Despite a wet, cold spring, the 2020 grape crop is looking spectacular thanks to a deliciously warm, sunny fall.

While 2020 has not been the year any of us planned for, the requirement to shift has brought some refreshing changes for us, both at the winery and in our home lives. At home, we took a slower approach to the previous fever pitch that ran our social lives. At the winery, we have implemented new safety protocols and moved to table service.

If you did visit, you likely experienced our new guest service featuring flights of wines presented on elegant wood boards and tableside service. The pace was unhurried, and who would not enjoy professional service in a relaxed vineyard setting. This past season was truly what wine country is all about. While we are closed until spring, our onsite staff are happy to help club members by appointment or phone and online orders.





## OCP Needs Your Help Join Our Sensory Evaluation Team

As usual, OCP continues to push the boundaries. We have a research project in the works with UBC's Wine Research Centre to conduct further testing on unique yeast strains found in our cellar. Yes, that is right, OCP has its very own yeast strain, which has been named OCP 41. The UBC team is conducting trials to isolate the characteristics that OCP 41 imparts on different grape varieties.

***And here is where you come in.***

While the OCP 41 project is in highly capable hands, another project at the winery needs some outside talent. We are seeking a dozen or so of our wine savvy club members to join a sensory panel to evaluate wines. The project involves evaluating the impact that different winemaking vessels have on grape varieties. In the late spring, you would be sent five samples of the same wine, all made the same way, with each lot fermented and aged in a different vessel (concrete, oak, stainless steel). You will be asked to rank your preference and articulate why you selected the ranking you did by completing an online survey. You will be joined by a group of sommeliers and wine journalists along with our cellar team who will all participate. The results will shape future decisions about which vessels will be included in our winemaking facility.

If you are interested, drop an email to [christine@okanagancrushpad.com](mailto:christine@okanagancrushpad.com) you will be sent more information once we have selected our teams.



## Refer a Friend to our Wine Club and Be Rewarded

Upon signing up, your friend will receive an email prompting them to let us know how they heard about the club. Be sure to tell your friend to list your name as their referral.

If you're a member of OCP's Founders' or Winemakers' Club, you know the benefits of membership. Every vintage is a new chapter in our story. Under the watchful eye of chief winemaker Matt Dumayne, each wine in our cellar has a specific destination which Matt carefully guides with as little intervention as possible. Our less-is-more winemaking approach is shaping a new narrative for Okanagan wines. Now, if you refer a friend and they become members, we will send you a bottle of Haywire Vintage Bub 2013 to thank you for connecting us.

# WINTER FEATURE WINES

Our winter collection is designed with intimate family gatherings in mind. Pair with your traditional holiday menu, go vegan this year (each wine in this collection is vegan friendly) or experiment with new dishes. These wines will help you entertain the troops.

## **NARRATIVE RIESLING 2017 \$22.90**

Whole bunch pressed with a combination of fermentation in both stainless steel and concrete. This wine endured a long slow fermentation for retention of fresh and zesty aromatics. Freshly squeezed limes and candied sherbet notes on the palate with powerful, intensely textured, racy acidity balanced beautifully with a kiss of natural residual sugar.

**MATT SAYS:** A perfect bottle to crack open with spicy Thai curry and rich unctuous sauces. The zippy bright character of this wine is incredibly refreshing and lively when enjoyed with decadent dishes.



## **FREE FORM BLANC DE NOIR 2017 \$39.90**

Organic Pinot Noir grapes from Garnet Valley Ranch were whole bunch pressed into concrete tanks. The wine was bottled early November for secondary fermentation and aged sur lie for 20 months. No dosage. Bone dry with exceptional balance. Structured, elegance with an old-world intensity.

**MATT SAYS:** My go to bottle whenever something needs to be celebrated from anniversaries to Sunday mornings. You can't go wrong with the Blanc De Noir.

## **NARRATIVE XC SPARKLING 2018 \$24.90**

Grapes from Summerland and Oliver went through primary fermentation in concrete tanks followed by secondary fermentation in charmat tanks. XC refers to the 90 days of ageing in those tanks. Toasty, creamy notes, round out the lively, fruit driven mouthfeel. Think mimosas, shellfish, or a relaxing patio.

**MATT SAYS:** The perfect wine for when friends arrive or after they have left! Chill this puppy down heavily and consume in large quantities. Buy it by the case to ensure it never runs out.



## **HAYWIRED GAMAY ROSÉ 2019 \$22.90**

High elevation old Gamay vines were fermented dry using native yeasts in a mix of both stainless steel and concrete tanks. Savoury, dry, refreshing and weighty, this wine has mouth-watering acidity with lifted red fruit balanced by its savoury herbal notes. A perfect pairing partner for crisp and sunny winter and early spring days.

**MATT SAYS:** Bone dry, savoury, lots of fruit notes. This wine demands fresh air or perhaps some salmon sushi.

## **BIZOU + YUKON SAVVY FRANC 2018 \$20.90**

A fun-loving blend of Cabernet Sauvignon and Cabernet Franc. This wine was fermented and aged in concrete tanks. 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.

**MATT SAYS:** The wine you drink while deciding what to drink with dinner. This highly complex red shows its sensuality on its own or with any combination of meaty delights.



## **FREE FORM CABERNET FRANC 2017 \$44.90**

Cabernet Franc was destemmed and put into two clay amphorae and three large oak vessels for native fermentation. After eight months of skin contact the wine was pressed off and blended to a concrete tank to settle naturally. Think dark plums, blackberries, and a smoky note with rich mocha and classic Cabernet Franc herbal aromatics.

**MATT SAYS:** Rounding out nicely now, a powerhouse wine with great structure; yet still retaining delicacy of the varietal. Have I already mentioned a rib eye with some chanterelles?