



free form

SHAPED BY NATURE In Canada's Okanagan, vines are planted on land formed over 9,000 years ago by retreating glaciers. A wild setting emerged, one that is home to arid deserts, snow-capped mountains, and a 120-km long chain of lakes. From this place Free Form wines are made using organic grapes. Zero intervention allows each wine to find its own path under the watchful eye of Matt Dumayne.

WHITE BLEND 2017

WINEMAKER Matt Dumayne

WINEMAKING This wine is a blend of three white varieties: Pinot Blanc, Chardonnay and Viognier sourced from three different vineyards. The grapes were destemmed and left to ferment using native yeast with the Pinot Blanc in concrete and the Chardonnay and Viognier in separate large oak barrels. After eight months of ageing on skins, the wines were pressed off and blended into a single large concrete tank in late June and bottled mid-August 2018.

WINE PROFILE Notes of guava and fresh pineapple intermingled with a slight floral herbaceousness. The palate is crisp with juicy acidity, tropical fruits and firm structure that will reward pairing with roasted lemon poultry and hearty vegetables.

LABEL Created using eco-friendly stone paper, saving trees and water completely.

Brix: 22 | pH: 3.71 | TA: 6.1 | RS: 0.0 | Alc: 12.5%





OKANAGAN CRUSH PAD

Free Form wines are made at Okanagan Crush Pad winery in Summerland, British Columbia, owned by Christine Coletta and Steve Lornie. The pair leapt into farming in 2005 when they converted an old orchard to a vineyard, starting a chain of events that ultimately led to the construction of a purpose-built custom crush wine facility in 2011, and further land purchases in 2012.

Today Okanagan Crush Pad is a 45,000-case shared facility where the winery's own labels Haywire, Narrative and Free Form are made. At the heart of the winemaking facility is a small guest center where visitors will discover concrete tanks and clay amphorae in a state-of-the-art space where table wine, sparkling wine, and spirits are made. Time-honoured, generations-old winemaking techniques are used, benefitted by the most advanced technology, and adhering to a "less is more" philosophy.

Wines are made under the watchful eye of Matt Dumayne, who employs native fermentation, and extended skin contact followed by a gentle pressing, free of rough handling, commercial additives and low to no sulfites. In our pursuit of "wines of place" we celebrate the inherent difference and pleasure of vineyard and vintage. Each is one of a kind – never to be repeated.



MATT DUMAYNE

New Zealander Matt Dumayne has lived in the Okanagan Valley since 2011. In 2013 he joined Okanagan Crush Pad, makers of Haywire, Free Form, and Narrative wines and spirits, where he oversees production as chief winemaker. In a very short time he has established a reputation for himself as one of the most highly acclaimed winemakers in the Okanagan and has indeed made his mark on the region's wine scene.