



# haywire

by OKANAGAN CRUSH PAD

## GAMAY ROSÉ 2019

Rosé wines are a team favourite at OCP, and this is no exception. High elevation Gamay brings savoury, dry, refreshing, weighty elements, while the fact that the vines are older brings elements of beautiful bright fruit and Okanagan herbaceousness to the wine.

Gamay was whole bunch pressed into a mix of both concrete (80%) and stainless steel (20%) for fermentation using native yeast. The wine was fermented dry and then pressed to concrete tank and left on lees for six months. Filtered prior to bottling.

- Matt Dumayne, May 20, 2020

**FARMER** Duncan Billing

**OWNERS** Christine Coletta & Steve Lornie

**LOCATION** Oliver, Okanagan, British Columbia

**VINEYARD** Secrest Mountain Vineyard. Certified Organic in 2019.

**WINEMAKER** Matt Dumayne

**WINE PROFILE** Mouthwatering acidity with lifted red fruits balanced by savoury herbal notes. Coated in orange blossoms that lead to a dry yet lush and mouthwatering rosé.

Brix: 23.0 | pH: 3.3 | TA: 6.9 | RS: 0.0 | Alc: 13.5%



**ABOUT HAYWIRE** Haywire offers pure, lively, wines that reflect the unique cool climate terroir of Canada's Okanagan Valley. Founded 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 own a winery. With home vineyard Switchback and sister properties Garnet Valley Ranch and Secrest Mountain now organic certified, Haywire is recognized as making some of the most game-changing wines from the region.

[www.okanagancrushpad.com](http://www.okanagancrushpad.com)