

Secrest Mountain Vineyard is a 50-acre site, home to a 38-acre (15ha) vineyard situated on a flat south-west facing bench in a high mountain setting 487 meters (1,600ft) above sea level. This cool site has flat alluvial soils studded with coarse gravel and sandy loam with limestone layers. The vineyard was planted in 2000 with Chardonnay, Gewürztraminer, Pinot Blanc, Pinot Gris, Gamay Noir and Pinot Noir. Since 2010, it has been farmed under the direction of Okanagan Crush Pad and a conversion to organic farming practices was started in 2014.

This Pinot Noir was destemmed to stainless steel open tops for twice daily punchdowns. The wine was pressed off to Nico Velo concrete cylinders for ageing and bottled unfined and unfiltered in August 2020. Seamless, silky, and sensuous. OCP's trademark texture with bright acidity shine through. An epic expression of the Secrest Mountain Vineyard.

OWNERS Christine Coletta & Steve Lornie

WINEMAKER Matt Dumayne

WINE PROFILE A lavish aroma of delicate forest floor and bright berries entraps the senses with hints of mocha.

PAIRING This wine is the perfect accompaniment to charcuterie boards with light cheeses, grilled salmon, and light pasta dishes.

pH: 3.78 | TA: 5.6 | RS: 0.0 | Alc: 13.5%





2019 SECREST MOUNTAIN VINEYARD

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.