



Virtual Wine Tasting Collections 2021/2022 Season

Our Virtual Tasting Experiences are back by popular demand.

Holiday get-togethers, birthdays, corporate team building or just reconnecting with your best friends or family; a Virtual Wine Tasting is the ideal platform.

Virtual Wine Tastings are the perfect way to connect with people who are spread across the country. It's easy to organize from groups of 6 to 160. First, select from one of our four wine collections, select a date, confirm your wine host and collect the addresses and shipping details for everyone on your list.

Four unique three bottle packages, with add on items to customize your experience.



Our new cellar hands, two fun-loving Great Pyrenees named Bizou + Yukon, have full time jobs protecting all living creatures and grapevines at our ranch. But the doggos also have a side hustle, a line of wines aptly named Bizou + Yukon with labels that evoke our organic farming and stewardship programs. Don't let the labels lure you in to thinking these are not seriously textbook Okanagan classics.

BIZOU + YUKON SAVVY GRIS 2019

Here's a nice idea to make Pinot Gris just a tad more interesting. With gooseberry hints up front, it starts out a classic Sauvignon Blanc. The Savvy Gris is easy on the palate with some serious fruit intensity and mouthfeel, tropical fruit, grapefruit citrus with juicy acidity; and a zesty close. A very refreshing drop.

BIZOU + YUKON PINKIE ROSÉ 2018

I'm still trying to figure out which one of the sheep is named Pinkie. But never mind! Bright red berries up front with floral notes before a juicy and approachable, vibrant fresh strawberry palate. Pairs beautiful with ham, turkey and hearty winter stews. A 'drink don't think' kind of pink that's perfect year-round.

BIZOU + YUKON SAVVY FRANC 2018

The blend is made up of Merlot, Cabernet Sauvignon and Cabernet Franc that are wild fermented in concrete. The nose shows a rich broth of bumbleberry, savoury raspberries, earth, anise and a soft floral note. It has such lovely texture on the palate with polished tannins; fruit forward red berries with anise, licorice and a smooth delivery through the finish.

SPARKLING WINE ADDITION

BIZOU + YUKON BEE ZOO BUBBLES 2018

BEE-zoo Bubbles is a refreshing, lively, sparkling wine made from classic sparkling wine grape varieties. 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. 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.



In France's Rhône Valley, Syrah and Viognier grapes are often co-fermented to add depth to the resulting wine. This technique can add colour, texture, tannins and lifted aromatics. Typically, up to 20% Viognier is added to Syrah. In this series, we flipped the formula to include a Viognier with a touch of Syrah. Enjoy the experience!

NARRATIVE VIOGNIER 2018

The floral notes of this varietal are exceptional. 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. Pair with grilled seafood, meats or vegetables, spicy Asian cuisine or hard and soft cheeses.

NARRATIVE VIOGNIER SYRAH 2019

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

NARRATIVE SYRAH VIOGNIER 2018

The wine was co-fermented with Viognier in clay amphora and left on skins for nine months to enhance aromatics and provide a silky mouth feel. Additional Syrah was fermented in concrete and aged in amphora that added spice and texture to the wine while showcasing rich red fruits. Aromatic intensity with additional Viognier exemplifies this world-renowned style.

SPARKLING WINE ADDITION

NARRATIVE XC SPARKLING 2018

Grapes from Summerland and Oliver went through primary fermentation in concrete tanks followed by secondary fermentation in vertical charmat tanks. XC = 90 days of ageing. Toasty, creamy notes, round out the lively, fruitdriven mouthfeel. Think Mimosas, shellfish, or a relaxing patio.



Tour each of our three vineyards with this collection. Switchback Vineyard in Summerland was where it all began in 2005. Taste the difference terroir makes with two Pinot Noirs, both very different in style from two vineyards 50 km apart.

HAYWIRE SWITCHBACK PINOT GRIS 2018

Harvested in two separate lots the grapes were whole cluster pressed to concrete tanks and fermented using native yeasts. The wine has a creamy mouthfeel with lively acidity and displays citrus and stone fruit characters with hallmark Okanagan herbal notes on the palate.

HAYWIRE GARNET VALLEY PINOT NOIR 2017

Pinot Noir was fermented using native yeasts in three open top fermenters and one 600L barrel. After an extended fermentation with daily punch downs and rolling by hand, the wine was pressed off to one concrete tank and two large oak barrels. Brooding aromas of cherries and dark red berry fruits intermingled with mocha and an oyster shell salinity.

HAYWIRE SECREST MOUNTAIN PINOT NOIR 2019

Grapes were destemmed to stainless steel open tops for twice daily punchdowns, then pressed off to concrete cylinders for ageing and bottled unfined and unfiltered in August 2020. Seamless, silky, and sensuous, with OCP's trademark texture and bright acidity. Pair with charcuterie boards with light cheeses, grilled salmon, and light pasta dishes.

SPARKLING WINE ADDITION

HAYWIRE VINTAGE BUB 2013

Pinot Noir and Chardonnay grapes. This special cuvée was bottled January 2014 and remained on its lees for 52 months. No dosage. With ageing, the wine has achieved balance. Toasted hazelnut aromas are emerging with a creamy red apple palate and white grapefruit freshness to finish. Classic!



Free Form wines are shaped by nature. We harvest organic grapes and bring them to the cellar with the goal of letting each wine find it's own path without human intervention. Yes, there is always a watchful eye hovering in the background (chief winemaker Matt Dumayne), but for the most part, these wines are all "self starters". Discover this new, old way of making wine for yourself.

FREE FORM SAUVIGNON BLANC 2018

Made the way nature intended. This wine was made in stainless steel and amphora using native yeast where it aged on skins for nine months. Skin contact takes varietals to a new dimension - something you may need to recondition your palate to. Tropical grapefruit and guava, a spiced salinity carries into a juicy and briny flavour explosion. Delicate tannins provide excellent structure and length.

FREE FORM CABERNET FRANC ROSÉ 2018

Certified Organic Cabernet Franc from Osoyoos was gently squeezed to create this delicate rendition of Rosé. Naturally fermented in concrete, full malolactic fermentation and extended lees ageing with no SO2. This Rosé exhibits red berry aromatics leading to a harmonious balance of lush sweet and savoury fruit and a juicy framework of acidity.

FREE FORM CABERNET FRANC 2017

Nuances will unfold in time although a pleasure to drink now. Showing the masculine side to a very feminine variety. Dark black plums with black berry fruit, a smoky note with rich mocha and classical cabernet franc herbal aromatics. Juicy red fruits dance with excellent structure and our hallmark mouth-watering freshness.

SPARKLING WINE ADDITION

FREE FORM BLANC DE NOIR 2017

100% organic Pinot Noir grapes from Garnet Valley Ranch which were whole bunch pressed into concrete tanks. 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.