

MyPad

by OKANAGAN CRUSH PAD

SUMMER 2021





2021 Guest Experience



Reservation system in place
okanagancrushpad.com



Small groups only, maximum of 6



Tasting fee of \$25 for a selection
of 6 wines



Charcuterie boards and other food offers
available to order - our menu is online



Order cards and table side wine-to-go
service of purchases



Visa, MasterCard, and debit only
- no cash



Merchandising and products have been
removed from shelving, we bring them
to you



Large gatherings including THE CLUB
@ Crush Pad events and Live @ OCP
Summer Concert Series have been
canceled for public health reasons

Relax Wine Country Style

Building on the success of our 2020 season, we are pleased to offer pre-poured flight boards served table side in a casual wine country style. Enjoy exclusive service in a peaceful and relaxed vineyard setting.

It's easy to plan. Visit www.okanagancrushpad.com to book. Health protocols will be posted at our greeters stand. We allow up to an hour for each guest group experience.

Spontaneous drop ins are welcome if space permits.

During your visit, you can select from one of our curated wine flight boards. We pour and deliver to your table, along with detailed tasting notes and let you explore each wine at your own leisure. Our professional staff is on hand to provide commentary and answer any further questions that may arise.

Our famous charcuterie boards are back on the menu along with other food offerings, including featured cocktails using our Narrative spirits, wines by the glass, or bottles to enjoy after your scheduled tasting.

Our wine shop is closed for browsing. Your server will bring you a shopping list of our organic and low intervention wines. Check off the wines you want and we will pack and deliver to your table.

If time permits, feel free to go for a wander through the vineyard and check out our chickens and ducks on site before you leave.



OKANAGAN CRUSH PAD

Contact us for seasonal winery hours - 250.494.4445

For more information or to reserve a tasting, visit okanagancrushpad.com



Concrete Obsession

It's no secret that OCP loves concrete tanks for fermentation and ageing. We have them in all shapes and sizes and have relied on them as the backbone of our winemaking program since 2011.

More and more winemakers are adopting concrete as they have discovered that it provides the benefits of oak but without any of their negative aspects. Concrete is also a natural insulator, able to adapt to both heat and cold. This allows for a gradual fermentation without any temperature spikes which is especially important for wines made without commercial yeasts, such as those crafted by Matt Dumayne.

This past year, we took our obsession to a new level and made nine 300 litre experimental concrete tanks. The twist is that we made them using sand and gravel from our own three unique vineyards. Three tanks were constructed from each site and each "site tank" was filled with a different grape variety from the pinot family. Each wine lot was made the same way. We've been checking in regularly, taking laboratory samples and tasting the wines, which are shockingly different. A tasting panel is convening this summer and we will publish the results. Next step, larger tanks utilizing the sand and gravel from the most compelling site. Stay tuned.



RAISED IN CONCRETE FEATURE WINES

HAYWIRE SWITCHBACK PINOT GRIS 2018 \$29.90

Harvested in two separate lots the grapes were whole cluster pressed to concrete tanks and fermented using native yeasts. The wine went through full malolactic fermentation and was left on gross lees for 10 months. The wine was bottled unfiltered.

MATT SAYS: 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 SECREST MOUNTAIN CHARDONNAY 2018 \$29.90

The wine was whole bunch pressed into two egg-shaped concrete tanks for a long, slow native ferment followed by malolactic fermentation. It was left on gross lees to build texture and richness for 10 months before bottling unfiltered.

MATT SAYS: Clean fruit driven style backed by a creamy, textured mouthfeel framed with mouth watering acidity.

FREE FORM VIN GRIS 2018 \$27.90

Vin Gris was made from Pinot Noir grapes grown in Summerland, harvested in late October. The wine was whole bunch pressed to small concrete eggs, fermented with native yeasts that went through full malolactic fermentation and was bottled unfiltered.

MATT SAYS: This wine highlights the delicacy and fruit forward notes of whole-bunch-pressed Pinot Noir from a certified organic vineyard. It exhibits savoury herbal notes which lead into a finely balanced expression of Pinot Noir with texture from concrete fermentation and ageing.



FREE FORM ROSÉ 2018 \$27.90

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.

MATT SAYS: This Rosé exhibits red berry aromatics leading to a harmonious balance of lush sweet and savoury fruit and a juicy framework of acidity.

NARRATIVE NON-FICTION 2017 \$27.90

Narrative Non-Fiction is a blend of Cabernet Sauvignon and Cabernet Franc from a Certified Organic vineyard in Osoyoos. Fermented and aged in concrete vessels for 8 months, the wine provides aromas of wild herbs and dark berry fruits that lead into a lush textural mouthfeel and fine supple tannins with a fresh lengthy finish.

MATT SAYS: With some bottle age the integration of rich red fruits and fresh acidity is superb. A perfect summer red for late sunsets and gourmet burgers.



FREE FORM CABERNET SAUVIGNON 2018 \$44.90

This organic Cabernet Sauvignon from Osoyoos was unencumbered from any additives or oak ageing. Fruit was destemmed and put into stainless open tops. Native fermentation started spontaneously and grapes were punched down twice a day by hand. After 11 months of concrete ageing post basket pressing the wine was settled naturally and bottled.

MATT SAYS: Bright lifted red fruits give way to a mouthwatering and delicate yet brooding palate. Lush textural notes are framed by supple tannins, fine acidity, and a very lengthy finish.