



## Garnet Valley Ranch Feature Wines

by Chief Winemaker Matt Dumayne



**Free Form Blanc de Noir 2017**  
\$44.99 | Club Price \$38.24



**Matt Says:** "Structured elegance with old world intensity. Pinot Noir was whole bunch pressed to concrete tank for natural fermentation. In early January 2018 bottles were filled for secondary fermentation and aged sur lie. After 20 months the wine was disgorged and finished with no dosage. Pale straw in colour, an exquisite mousse opens up to an explosion of ripe stone fruits and a depth of brioche and toasty bread aromas. The palate is delicate yet exudes a textural sensation. Bone dry with lively acidity yet retaining exceptional balance."



**Free Form Vin Gris 2019**  
\$29.99 | Club Price \$25.74



**Matt Says:** "Not Pinot Gris, as the name may lead you to think, Vin Gris is the traditional name for a white wine made from Pinot Noir grapes. Garnet Valley Pinot Noir was whole bunch pressed to small concrete eggs, fermented with native yeasts that went through full malolactic fermentation and was bottled unfiltered. This wine highlights the delicacy and fruit forward notes of whole-bunch-pressed Pinot Noir, exhibiting savoury herbal notes with texture from concrete fermentation and ageing."



**Haywire Garnet Valley Chardonnay 2020**  
\$32.99 | Club Price \$28.04



COMING SOON

**Matt Says:** "Chardonnay grapes were whole cluster pressed, with no juice settling or additives and went through natural fermentation in concrete and stainless-steel then full malolactic conversion before further ageing for ten months on lees. The wine was then clarified by settling in tank and bottled unfiltered and allowed further bottle ageing prior to release. Steely with notes of sherbet and orange blossoms, the texture is dense with a delicate fragrant lift. The wine is finely balanced with juicy acidity."



**Free Form Riesling 2019**  
\$34.99 | Club Price \$29.74



**Matt Says:** "Made from Riesling grapes that were planted in 2015 at Garnet Valley Ranch. The grapes were whole bunch pressed to stainless tanks for natural yeast fermentation. The wine was aged for six months in stainless steel and then bottled and left in our cellar for a year prior to release. Plush texture and mouth-watering acidity balance delicate tropical candied fruit."



**Haywire Garnet Valley Pinot Noir 2020**  
\$34.99 | Club Price \$29.74



COMING SOON

**Matt Says:** "Our high elevation site provided classic Pinot Noir which was destemmed only with 25% whole cluster inclusion for tannin structure and complexity. The wine was left on skins for four weeks in concrete tanks and open top stainless-steel fermenters, then basket pressed into concrete tanks to age for ten months. Delicate and very elegant, red fruit with classic Okanagan sage and thyme lead to a crisp mouth-watering wine. Pair with smoked brisket, duck and glazed sauces or BBQ'ed poultry."

# MyPad

by OKANAGAN CRUSH PAD

SPRING 2022







## With Spring Comes New Growth

We have exciting expansion plans in the works for the winery that include an expanded tasting lounge with a new look and offering. To accommodate this, the existing tasting room will be deconstructed with the goal of reopening late 2022. While we are busy creating our “new fabulous”, fans can stay connected by ordering wine online for delivery or curb side pick up at the winery.

OCP Subscribers and Club members can book a tour of our spectacular 320-acre Garnet Valley Ranch. Here, visitors

will find vineyards planted between wildlife corridors, fields of organic vegetables, a fragrant lavender farm, and a tranquil pond, surrounded by native habitat in a one of a kind working farm. Tours will include an overview of our organic farming standards and land stewardship program and plans to build a winery there. Of course, no tour would be complete without a meet and greet with our two Great Pyrenees, Bizou + Yukon!

**Join THE LIST @ OCP and Enjoy an Exclusive GVR Tour**

## How to Join THE LIST @ OCP

Head to [www.okanagancrushpad.com](http://www.okanagancrushpad.com). You will be prompted to join THE List. Each month we will send you offers with a 10% discount. Once you have achieved \$600 in purchases, you will be elevated to THE Club and a 15% discount and further perks.

While the winery is under construction, List and Club members are being offered VIP tours to Garnet Valley Ranch. Once the winery reopens, we will unveil our onsite hosting programs for members.

## Garnet Valley Ranch

Garnet Valley is the Okanagan’s undiscovered winegrowing region. A quick ten-minute drive from Okanagan Crush Pad in the town of Summerland, the 320 acre site was purchased by founders Christine and Steve in 2012. Internationally acclaimed terroir expert Dr Pedro Para conducted extensive research on soil, aspect and climate, employing “precision viticulture” practices to design our vineyards. Alan York, who was the mastermind behind Fetzer’s integrated biodiverse organic farm within their vineyards and later Apricot Lane Farm, as featured on the Netflix documentary The Biggest Little Farm, was a key part of the team and planning. While sadly Alan passed during the initial planting at GVR, with this being his last project, we are committed to his vision.

GVR is a rare, unspoiled site, that has been carefully and thoughtfully designed to integrate with the wild natural landscape it envelops. The ranch is home to vineyards, organic vegetables, and a lavender farm while future plans call for a guest centre with an exclusive Owners

Circle lounge for VIP visits. At the ranch, you can explore vineyard blocks surrounded by free and open wild-life corridors, a restored pond and wetland area. From here, estate grown premium wines are created. We hope you take the opportunity to be one of the first to visit the ranch this summer.



**GARNET VALLEY  
RANCH**



OKANAGAN CRUSH PAD

Contact us for seasonal winery hours - 250-494-4445

For more information or to reserve a tasting visit [okanagancrushpad.com](http://okanagancrushpad.com)