



### **Celebrating Fall**

As we all know it's been quite the summer! Although travelling was somewhat hindered this summer for a while, we enjoyed hosting people from across Canada.

Some rainfall, some cooler nights started the season, but in June, a LOT of heat was hitting BC and the Okanagan that carried through to make for an exceptional growing season. Fall is the time to celebrate harvest and the end of the work done year-round by our vineyard team. Grapes are being picked from the vines as we write. Vintage 2021 has a lot in store for us and we cannot wait to see the resulting wines.

With restrictions for COVID-19 rapidly changing across BC and Canada, we have pushed all of our tastings indoors for the final weeks of our tourist season. Lately visitors have enjoyed watching our chief winemaker Matt Dumayne and his crew at work doing what they love. We officially close on October 9th.

Director of viticulture Duncan Billing and Matt have had their heads together fine-tuning each vineyard block and we are excited to be getting an increase in crop due to mature vineyards from Garnet Valley Ranch in Summerland. It also looks another bumper crop at Switchback and our Oliver site, Secrest Mountain Vineyard.

We've already started picking at both Garnet Valley Ranch and our home site Switchback Organic Vineyard. The entire crew is beginning to buckle down for maybe some longer days or nights to ensure we make the best wine possible, as we do each harvest.





### Last call for 2020 Pooch Pouches It's a Bag without a Box

Each year we make a limited edition of our new 1.5 litre pouches, which are perfect for weekend getaways. The bags are free standing when filled, and do not require a box which cuts down on packaging and recycling.

2020 offerings include Bizou + Yukon Savvy Franc, a red blend made up of Merlot, Cabernet Sauvignon and Cabernet Franc. If you miss out this year, have no fear Bizou + Yukon are already plotting their next release.



# Okanagan Crush Pad Turns 10 and Celebrates with New Art

OCP's winemaking facility turned 10 on September 28. To mark the occasion, Scott Sueme, an abstract painter from Vancouver, returned to the winery, adding a 100-foot-long mural on the south-facing winery wall. Scott also redid his original work (summer of 2011) on the front face of the winery exterior. The new work centers around circles, celebrating OCP's iconic logo, the cycle of our growing and winemaking process, which comes full circle each harvest, and the circle of amazing people who have been part of our short (but colourful) history. All eyes ahead on what the next 10 years will bring.

### Highlights from the Past 10 Years

2011	Okanagan Crush Pad Winery opens and the first grapes are processed September 28th
2013	Matt Dumayne joins as chief winemaker
2014	First grape vines planted at Garnet Valley Ranch
2015	Switchback Vineyard certified organic
2016	Garnet Valley Ranch and OCP's winery are organic certified
2017	OCP adds to its concrete tank collection making total capacity 114,000 litres (12,600 cases)
2018	Secrest Mountain Vineyard is purchased
2019	Secrest Mountain Vineyard is certified organic
2020	Steve designs and crafts nine concrete fermentation vessels with Okanagan sand and gravel
2021	OCP winery turns 10 and marks the occasion with a new exterior mural.



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

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

## Accolade Round-Up

Tim Pawsey, a renowned wine judge and reviewer, owns hiredbelly.com He gave us 90+ scores that shows that Duncan and Matt's hard work is being recognized. Tim's top picks (listed below) are available for purchase through our website under "shop". Anthony Gismondi (gismondionwine) also released some new 90+ scores which we were also thrilled to receive.



### Portfolio Round-Up - Staff Picks

Yes, we are allowed favourites! Here are some of the wines amongst the staff that we recommend you try out next time you visit us in Summerland or online.

#### Free Form Vin Gris 2019

**Christine says:** 100% Pinot Noir, made in the style of a white wine. Beautiful, rich, warm texture and a lush, long finish. I pair this wine with everyday living, cheeses, poultry, and pasta dishes.

#### Haywire 2018 Switchback Pinot Gris

**Steve says:** This is the wine that started us on our wine journey in 2009. Concrete tanks and natural yeast fermentation along with extended rest time in tank creates a juicy wine that pairs with many different dishes.

#### Haywire 2018 Secrest Mountain Chardonnay

**Matt says:** This wine was whole bunch pressed into two egg-shaped concrete tanks for a long, slow native ferment followed by malolactic fermentation. It has a beautiful creamy mouthfeel with bursting acidity.

#### Free Form 2017 Blanc de Noir

**Jody says:** This Blanc de Noir is elegant and old world worthy. Burstng with stone fruits and toasted brioche aromas I would pair this sparkling with oysters, manchego cheese or buttered popcorn.

#### Narrative Non-Fiction Red Blend 2017

**Kat says:** I love Cabernet Franc from the Okanagan and this blend is beautiful. I am also a huge non-fiction reader so that's another reason why this wine stands out to me. It's got some lovely, juicy notes and soft tannins.

#### Narrative 2018 XC Sparkling

**Stephanie says:** This is the party starter wine! You can never go wrong with a little bubbly. I pair this wine with almost anything. Delicious notes of toasty strawberry that pair beautifully with my favourite - shrimp skewers!

#### Haywire Gamay 2019

**Corrie says:** I love how fruit-forward and fresh the Haywire Gamay is. It is very lush on the palate and due to its balanced acidity, it makes for a great food pairing wine. My new favourite fall wine!

#### Haywire Garnet Valley Ranch Pinot Noir 2017

**Bri says:** The absolute perfect wine for transitioning into fall. I love how it is still so light-bodied but has so much character on the palate. With dark red berry notes and hints of mocha this pairs amazing with a hearty vegetable stew.