
MyPad

by OKANAGAN CRUSH PAD

WINTER 2022



Shaped by Nature and Good for the Soul

Winter is the perfect time to shine a spotlight on our Free Form portfolio. Grapevines in the Okanagan Valley are planted on land formed over 9,000 years ago by retreating glaciers. How wild is that? Arid deserts, snow-capped mountains, and a 120-km long chain of lakes that make up the backdrop for our vineyards. Now, with winter upon us, everything is covered in a dusting of snow and the vineyard crew get started on the pruning, setting in motion another growing season.

Chief winemaker Matt Dumayne, creates small batches of each Free Form wine using organic grapes and zero intervention. This allows each wine to find its own path, dictated by the growing season and harvest conditions. The results are a collection of wines that change slightly vintage to vintage that are a joy to discover year after year. If you have any sensitivities to oak/tannins, Sulphur or additives, you should give these wines a try. Here are Matt's picks for winter.



Free Form White 2017

Matt Says: Wow, this wine has really matured in an Arctic Fox kinda way. Ageing gracefully with sophistication. Rounder, with soft and supple tannins, the texture has become a velvet laced dream. Bold and lush, this is the perfect food wine for some fatty halibut steaks. This Pinot Blanc dominated blend is drinking beautifully now and will only get better over the next five years. The wine is unfiltered, so expect some cloudyness in the bottle. Chill ever so slightly and then gently mix it before pouring a glass.



Free Form Rosé 2018

Matt Says: I love Rosé, it's the best, in fact I drink it all year long and nearly any time of day. This organic beauty from Osoyoos is showing the fantastic versatility of Cabernet Franc in the Okanagan. Fruit driven with a soft savoury aspect and our hallmark textural glossiness balanced with glacial mountain freshness. Pair this wine with a watermelon, feta and mint salad to take you back to summer days.



Free Form Cabernet Sauvignon 2018

Matt Says: If you're tired of waiting 10+ years for your Cabernet Sauvignon to settle down and soften out it's oak treatment and tannin structure to make it drinkable - this wine is for you. Concrete aged, very gently hand treated with a distinct lack of extraction to highlight the fruit intensity of this varietal. Delicate, fresh and extremely drinkable. Our late friend Steven Spurrier of Decanter magazine fame noted, "this wine is Cabernet at it's purest." Drink it, you'll be in love.



2021 Harvest Report

The 2021 vintage was lovely, although a little light on yield in some regions. Short crop is nature's way of balancing out the strain of producing grapes on vines. If conditions are challenging (too cool, too dry, too hot, too wet, too early, etc.) vines have a way of cutting back on fruit growth to store that energy to feed themselves to survive. This year it was too hot and too dry. These ever-changing weather patterns are what keeps our viticulture team on their toes and awake at night. Yes, with foresight you can employ your vast experience and jump into action and farm accordingly. But nevertheless, it is a dice toss every year. Matt Dumayne expects delicate wines with amazing fruit aromas and flavours. Fresh, bright, lively, juicy, complex textures are the descriptors expected on 2021 wines coming out of our cellar.

Matt 'n Kat

And speaking of what's happening in our cellar, we have a new addition to the team, Kat D'Costa. Kat joins us from the Naramata Bench where she worked in cellars, tasting rooms, vineyards and oversaw wine club and social media. Honestly, the rest of us can take January off and leave it to Kat. She's got it covered. Kat has brought a new sense of calm and order to our winemaking facility which has never sparkled quite as brightly. Matt 'n Kat are already a formidable team, and we expect some exciting wines to surface.

Matt's 2021 favourite:

"Gamay. It is epic this year and I am really looking forward to our Gamay rosé - all day, everyday".

Kat's 2021 favourite:

"Tempranillo. Lush, rich, spicy. This wine is going to evolve over the coming month. I'm excited to see the end results".



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

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

Sparkling Wine for Valentine's Day

With the romantic date of February 14 coming up, here are two great options to help you celebrate with your sweetie!



A Hint of Pink - XC Sparkling 2019

This wine highlights the versatility of 35-year-old vines and Pinot Blanc. Primary fermentation took place in concrete tanks, while secondary fermentation occurred in our state-of-the-art charmat tanks designed to lie on their side, exactly like traditionally made sparkling wine is aged. The "XC" in the name stands for the Roman Numeral 90, which indicates that the wine spends at least 90 days in these special tanks. The results; a dry style with lush and mouth-filling creamy notes that has broad appeal. Think mimosas in the morning or oysters and canapés in the evening, or curl up on the couch and catch up on Netflix.

Super Sized - Haywire Bub Reserve 2015

Nothing says celebrate better than a super-sized version of our award-winning sparkling wine. This 1.5 litre sparkling is 60% Chardonnay and 40% Pinot Noir that has been aged for 60 months. Brioche and toasted bun aromatics lift with plenty of fruit salad and grapefruit pith. This wine is rich, yet bone dry, with no sugar added. The palate is long and refreshing. Pair it with appetizers, salty popcorn, oysters and sushi.



Crown Caps - Better for the Wine and the Environment

OCP uses metal screw caps on our still table wine to avoid cork taint, so it seemed disingenuous to use cork and cage closures on our sparkling wines. Enter the humble crown cap. The wine arrives to you in the exact state intended by our winemaking team - fresh and pure. It's easy to pop off and serve. Make sure the bottle is nicely chilled, don't shake it, and tilt a tiny bit so when you release the crown cap the wine doesn't gush. You'll look very pro. While the cork popping process is romantic and celebratory, the crown caps are more sustainable creating a lot less waste. A cork, foil, and cage closure have a total weight of almost 10 grams while a crown cap has a total metal weight of 2.2 grams.



Need Help?

Meet Jody Gorski, Direct to Consumer Manager

Jody joined OCP last spring and has settled in nicely whipping our e-commerce sales experience into great shape. If you need help selecting wines, have a question about how our wines are made or want to join our wine club, Jody is your person. She can be reached by email at jody@okanagancrushpad.com.

Our Wine Club

Our wine club format is a little different. We encourage people to join our mailing list and receive offers on great wines. Each month OCP sends out an email offer featuring 6 wines at great prices. You can take it or leave it. THE List @ OCP is a great way to explore our wines and find what you love. You can graduate to our Wine Club once you spend \$600. At this level, you can order anything you want, when you want it and receive a 15% discount. You'll also get first dibs on limited wine releases, special events at the winery and be treated like wine royalty when you visit for tastings. Visit www.okanagancrushpad.com to sign up.

