

by OKANAGAN CRUSH PAD

SUMMER 2022





Change is in the Wind

While OCP remains open this summer, our guest experience will be modified to accommodate onsite construction. We are building a beautiful new tasting lounge which will be completed in early 2023. If you are in the area, drop by for a quick tasting, check out our progress and leave with your favourite wines.



Join the Owners Circle

Ever dream of owning a winery? Now you can get involved. OCP is offering shares as a next level up to wine club membership.

Founders Christine and Steve recognize that for the past fifteen years OCP has seen strong growth with the support of a loyal group of founding shareholders, and a passionate following of wine club members. This "inner circle" has helped the winery grow, evolve, and prosper and earn a reputation as innovators and leaders in crafting premium organic wines. OCP has moved through its start-up phase of building out the winery, making strategic land acquisitions and planting 70% of our available acreage. With all the key elements for growth in place, the team is ready for the next phase of OCP's development.

You can become part of that growth and excitement

by joining our Owners Circle, an opportunity for wine enthusiasts and a much higher level of engagement. With

OWNERS CIRCLE

the Owners Circle, wine lovers can experience a deep connection to the inner workings of the winery and share in the next phase of OCP's journey including its growth and profits. Owners Circle shareholders will have the same share rights as existing OCP shareholders, be treated to the same perks as existing grandfathered founding wine club members, with the added benefit of special offerings and VIP access to GVR, future earnings, and potential land and capital appreciation.

Want to learn more? Email investors@okanagancrushpad.com



Exclusive Visits to Garnet Valley Ranch Now on Offer

If you have yet to visit Garnet Valley Ranch (a ten-minute drive from Okanagan Crush Pad in Summerland), don't feel left out. Until this summer, the site has not been open to the public. While the winery is under construction, this summer and fall are the perfect opportunities to explore our 320-acre organic vineyard and farm and learn more about our commitment to sustainability and land stewardship. Tours will start at The Outlook, a newly built meeting place. Board a six-person shuttle cart to tour a lavender farm and field crops. Then circle over

GARNET VALLEY RANCH

to our wildlife pond and learn about organic viticulture. Experiences are 60 min and can be booked by emailing winery@okanagancrushpad.com

OCP's Sustainability Commitment

Farming our land with Nature's best interest in mind is what motivates us. We began organic farming in 2011 and are committed to making pure wines, free of additions or manipulation. To push us even further, this spring OCP joined International Wineries for Climate Action (IWCA). OCP is the first Canadian winery to join this prestigious group of global wine leaders. IWCA is open to any winery, from any country, and employs a three-tiered membership system that allows a diversity of wineries to join. Okanagan Crush Pad has been accepted as an applicant member having committed to an ISO-14064 audited baseline greenhouse gas inventory. The winery team now has one year to meet IWCA membership requirements and become a silver or gold level member. We will be using solar energy, reducing the weight of our packaging, and planting crops that provide bio-diversity at Garnet Valley Ranch. We encourage other local wineries to join us in our journey.



Contact us for seasonal winery hours - 250-494-4445 For more information visit **okanagancrushpad.com**



OCP's Sustainability Commitment

Organic Vineyards - Our team farms 320 acres using organic practices exclusively.

Certified Organic Wines – Chief winemaker Matt Dumayne oversees our organic wine program which is certified by ECOCert.

Land Stewardship - 12 acres have been reverted to a wetland habitat, protecting a vital freshwater creek from grazing cattle and a restored ponds offers refuge to birds and wildlife.

Raised in Concrete – Wines are made in large concrete tanks that can be used for decades, unlike oak which has a five-year lifespan.

Vineyard Helpers – chickens and duck help us control harmful pests, while bees, ladybugs and preying mantis play key roles in creating harmony and balance.

Biodiversity – our Garnet Valley Ranch, home to vineyards, beehives, lavender fields and 8 acres of organic vegetables is a robust diverse farm site.

Bizou + Yukon - Let's Wander.

Bizou + Yukon, our Great Pyrenees dogs, know all about the good life, the great outdoors and exploring places. As part of our sustainability program, we now offer alternatives to glass packaged wines. For camping, hiking, boat trips or summer gatherings Bizou + Yukon 250 ml cans and 1.5 litre pouches offer crushable summer sipping. Visit our online store or stop by the winery for a tasting and to purchase.

Light Weight • Natural Ingredients • Gluten Free • Vegan



BEE-zoo Pink Bubbles

24 x 250 ml can \$196.80 per flat (\$8.20 per can)

Fresh, lively, and juicy Pinot Blanc based Charmat Method with a slight amount of red wine for colour.







Pinkie Rosé 24 x 250 ml can \$196.80 per flat (\$8.20 per can)

Refreshing and juicy Gamay and Chardonnay blend.

Wandering White

\$37.99 per 1.5 Litre Pouch

Fresh, lively, and juicy. 100% Pinot Blanc.

Adventure Red \$40.99 per 1.5 Litre Pouch

A vibrant blend of Cabernet Franc, Gamay and Merlot.

