
MyPad

by OKANAGAN CRUSH PAD

FALL 2022





Introducing Garnet Valley Ranch

When was the last time you stood in complete silence, surrounded by native habitat, birds and bees, and truly relaxed?

We have the perfect place for you – Garnet Valley Ranch. The ranch is a 320-acre property situated on the scenic backroads of Summerland. With no immediate neighbours and open grazing land on three of the property lines, this is truly a one-of-a-kind wine country experience.

Owners of the property, Okanagan Crush Pad, have planted 50 acres of organic farmed grapes, and set aside 12 acres of land for field crops and lavender. Each vineyard block is surrounded by wildlife

corridors and the site is farmed with nature's best interest in mind. A tranquil pond attracts birds and wildlife. It's the perfect place to relax and dangle your feet in the cool water.

Now, you can visit and experience the property firsthand. An exclusive VIP guest centre is being constructed that will house the future Garnet Valley Ranch Winery tasting lounge.

OCP club members are being offered a sneak preview and can book a visit commencing August 26. We will provide a tour of the property, explain our organic farming principles, and perhaps pick the best carrots you have ever had.



OKANAGAN CRUSH PAD

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

For more information visit okanagancrushpad.com



Ever Dream of Experiencing Winery Ownership?

Now, you can own shares in Okanagan Crush Pad and enjoy unique perks and experiences

Okanagan Crush Pad Winery has launched the Owners Circle, a crowd-funded ownership opportunity for wine aficionados that you can get involved with. The winery has launched Phase Two of its program using FrontFundr, an online equity crowdfunding platform that allows you to be truly invested in the future of Okanagan Crush Pad.

Now, you can invest for as little as \$450 (30 shares @ \$15.00). EBC tax credits are offered to BC residents who invest \$900 or more, reducing the cost of shares to \$10.50 a unit.

Owners Circle shareholders will be treated to the same perks as existing wine club members with elevated opportunities and experiences on top of ownership, future earnings, and potential capital appreciation.

To learn more visit: frontfundr.com/okanagancrushpad



OWNERS CIRCLE
AT GARNET VALLEY RANCH

INVESTMENT HIGHLIGHTS

- A successful, award-winning winery operation that is poised for future growth and expansion on a solid business operation.
- 30% EBC Tax Credit of \$4.50 per share (for BC residents).
- Strong asset-backed investment that includes 330 acres of organic certified land.
- A single class of shares that puts new investors on the same footing as founding shareholders.
- A stake in a company committed to land stewardship, organics, and ethical farming.

Introducing the Haywire Club

Receive 10% off all our wines by joining the Haywire Club. A customizable wine club, with exclusive benefits, including complimentary experiences, access to limited production and library wines, Garnet Valley Ranch Experiences, Airstream stays and much more. Find out more at okanagancrushpad.com

Fall Wine Features



Vintage Bub 2013

A classic traditional method, 50/50 Chardonnay and Pinot Noir that we have lovingly aged in our cellar. Pale straw in colour, with an exquisite mousse with ripe stone fruit and brioche, toasty bread aromas. Bone dry with lively acidity. Pair with oysters, seafood, cheeses, and celebrations.



The Bub 2017

55% Pinot Noir and 45% Chardonnay. Disgorged late January 2019 with no sugar added in the dosage. Crisp, fresh, and delicious this traditional method sparkling wine is vibrant and alive with brioche and citrus notes. Layers of toast mix with a delicate and very fine mousse with a dry finish.



Switchback Vineyard Pinot Gris 2018

Organic grapes were pressed to concrete tanks and fermented using native yeasts, went through full malolactic fermentation and bottled unfiltered. Creamy mouthfeel with lively acidity and citrus and stone fruit characters. Think seafood, pasta, or pre dinner.



Secret Mountain Vineyard Chardonnay 2019

Organic grapes free of oak flavours, additives, and not manipulated. Aged in concrete tanks and large puncheons for 10 months before bottling. Fresh and expressive, with lovely texture framed with juicy acidity. Pair with pasta, chicken, or salmon.



Secret Mountain Vineyard Gamay Rose 2020

Organic Gamay grapes were fermented to dryness in a mix of concrete (80%) and stainless (20%) using natural yeast. A delectable salmon hue on the eyes. Think "Creamsicle" with a bowl of fresh strawberries and savoury notes. Great with light pasta, cheeses and easy summer fare.



Gamay 2019

Fermented in stainless steel open tops then pressed off to concrete tanks for ageing and bottled unfiltered. Silky with great texture and acidity and an aroma of delicate forest floor and bright berries entraps. Pair with charcuterie boards, cheeses, and grilled salmon.



Secret Mountain Vineyard Pinot Noir 2019

Fermented in stainless steel open tops then pressed off to concrete tanks for ageing and bottled unfiltered. Silky with great texture and acidity and an aroma of delicate forest floor and bright berries entraps. Pair with charcuterie boards, cheeses, and grilled salmon.



Garnet Valley Ranch Pinot Noir 2020

Organic Pinot Noir was destemmed and placed into concrete and open top stainless tanks for native yeast fermentation, the aged on lees for 10 months before being bottled unfiltered. Brooding aromas of cherries and dark red berry fruit with mocha and an oyster shell salinity. Sensuous yet rustic tannins frame the lengthy finish and highlight our high elevation Garnet Valley Ranch. Pair with white meats, pasta, chicken stir fry and soft cheese.