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# MyPad

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by OKANAGAN CRUSH PAD

WINTER 2023

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## Harvest Wrap-up

Oh, what a ride it was. The wet, rainy spring that we all endured set our growing session back by several weeks. Growers and wineries were on pins and needles through summer and early fall, when Mother Nature finally took pity on us and delivered one of the most spectacular Autumns on record. Outdoor enthusiasts, orchardists and returning students enjoyed warm mild weather up to Halloween, when the turn to winter was harsh and sudden.

The grapes were stupendous but the quick end to the season meant a last-minute hustle that was hard

to muster the energy for. The last of the grapes were picked in the snow and the crew on the crush pad bundled up to get it done. 115 tons of Merlot brought up the rear to cap our vintage at 528 tons.

If you like counting, that over 1,200 of those white picking bins you see being transported around the Okanagan during harvest, hundreds of press loads, and 275,000 litres of wine. Quality looks amazing with lovely aromas and textures emerging already. 2022 will be a vintage where sparkling, rose, white and red wines shine. Phew!

## What's All the Noise About

### At Okanagan Crush Pad:

This summer and fall OCP closed its tiny original tasting room to make way for a larger space that will accommodate visitors year-round. After a lot of jackhammering, construction began. The exterior has been completed and over the next few months we will finalize the interior for an opening date of March 2023. Get ready for a bold modern space with lots of pleasant surprises. If you are in the area, drop by for a sneak peek. Full plans will be disclosed soon.

### At Garnet Valley Ranch:

We completed construction of a beautiful guest centre at the ranch where we intend to host people for farm tours and wine tastings. The Outlook at Garnet Valley Ranch will open this spring, where, for the first time since we purchased the property in 2012, visitors will be welcomed. In addition to vineyards, the property has a lavender farm and fields of vegetables, bustling beehives, and a tranquil pond.



OKANAGAN CRUSH PAD

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

For more information visit [okanagancrushpad.com](http://okanagancrushpad.com)

# Meet the Team

There are lots of amazing people working at OCP, but some are behind-the-scenes making it all happen. Two very important team members with guest facing roles are Craig and Zoe.



## General Manager - Craig Pingle

Craig joined OCP spring 2022 as General Manager. He has a strong hospitality background, so expect to be rushed at the parking lot and greeted by Craig, whose main goal in life appears to be making everyone as happy as possible. After a successful career in several of Vancouver's top restaurants, Craig relocated to the Okanagan with his young family seeking a more balanced life. After three years at one the valley's most highly acclaimed wineries, Craig joined OCP to help guide the vision and build out our ambitious plans. He is truly passionate about our business and to helping our team flourish, but top of mind is making your next visit to the winery memorable.

### All About Craig

- Grew up in Georgian Bay, Ontario
- First job was as a dishwasher at Horseshoe Valley Resort.
- Visited 30 countries while backpacking after college.
- Worked as a papaya farmer in northern Queensland for 2 years and raised a baby wallaby.
- Loves exploring BC on camping adventures, traveling to far away places, boating, golfing and BBQ's.



## Wine Club Manager - Zoë Harris

Zoë is the third Kiwi to join the OCP team, but amazingly we can understand her. Our two mumbling lads Matt and Duncan must come from a different spot in New Zealand. Zoë has taken over the wine club and all things digital marketing and she's knocking it out of the park. Zoë loves website development and design, and creating seamless user experiences across all platforms. She is passionate about the wine industry, the growth and changes happening here in BC, especially around measurable sustainability actions. That's what made OCP stand out for her.

### All About Zoë

- Grew up on a sheep and cattle farm near Whangamomona, New Zealand
- First job other than the farm was at the Whangamomona Hotel in the kitchen.
- Studied Marketing and Economics at Massey University, NZ.
- Moved to Canada in 2017 and landed in Edmonton, AB - looked like it was closer to the Rockies.
- Moved to the Okanagan in 2018 and worked as a cellar hand for almost a year.
- Owns the cutest dog (sorry, everyone), an Australian Shepherd named Edmund, after the New Zealand explorer.





## Christine's Wine Picks

This is usually a well-guarded secret given that it is hardly fair for one of the founders to pick favourites. But here's the list.

### **Vintage Bub 2013**

There is a tiny amount of Vintage Bub 2013 left in our cellar. It's complex, yeasty and toasty. I love serving this wine as people don't believe that the Okanagan can create sparkling wine of such high quality. Oh yes we can.

### **Haywire Secret Chardonnay 2019**

Texture, texture, texture. I love the weight of this wine and the influence from concrete vessel fermentation and ageing. Creamy, mineral, vibrant and lively.

### **Free Form Vin Gris 2019**

A beauty of a wine. Made from Pinot Noir grapes but done in a white wine style. You get the warmth and complexity of a red but with a fresh, juicy, lively taste.

### **Narrative Syrah Viognier 2021**

Comfort wine. Did we mention there is snow on the ground in Summerland? This wine is like wrapping up in a cozy puffy jacket. The Viognier, which is ten percent of the blend, adds a lovely twist.

## Join the Club

At Okanagan Crush Pad Winery, exciting changes are in motion that will soon reveal an expanded premium guest experience and a focus on our Haywire portfolio. We are globally recognized for creating premium and thought-provoking organic wines and for pioneering an Okanagan style that pays tribute to the spectacular wine region we call home. There is much to celebrate and share with our dedicated club members. As a Haywire Club member, you will receive a thoughtfully chosen selection of current and limited library, hand-picked HAYWIRE WINES, which represent what we are able to accomplish from grapes grown on our Switchback and Garnet Valley Ranch estate vineyards.

### **CLUB BENEFITS**

- Complimentary shipping on club orders and 6+ bottle orders (BC, AB and ON).
- Preferred member pricing of 10% off on all wine purchases.
- Complimentary wine experiences (yourself +5 Guests).
- Club concierge service (personalized itineraries, VIP experiences and special events).
- Exclusive access to limited production wines, winery dinners, in-market events, Garnet Valley Ranch experiences and Airstream stays.
- Fully customizable shipments - we suggest, you decide!