

# GARNET VALLEY RANCH

Wild + Spectacular

**Press Kit**  
September 2023





# GARNET VALLEY RANCH THE DETAILED STORY

## Garnet Valley Ranch spans over 320 acres of breathtaking land,

carefully divided into thoughtfully planned plots, surrounded by untouched native habitat. Our farm operates in sync with the natural rhythms dictated by the Earth, its solar system, and the influential cycles of the moon. Striving for harmony between the growth of exceptional wines and our vision to improve humanity's well-being, we prioritize minimal-impact infrastructure projects, organic regenerative farming, a diverse range of crops, and the preservation of the land's coexisting creatures.

Located in the secluded backroads of Summerland, BC, this hidden gem was serendipitously discovered in 2012, leaving us in awe of the boundless possibilities it held. From that moment forward, we committed ourselves to a land stewardship program, ensuring that the majority of the 320-acre site remained in its pristine, natural state.

Today, Garnet Valley Ranch stands as a certified organic sanctuary, housing

vineyards, field crops, a lavender farm, a thriving beehive, and a small, artisanal winery, all complemented by The Outlook visitor center. At Garnet Valley Ranch, we proudly exemplify harmonious coexistence with nature, serving as a model for sustainable development and integrated farming practices for future generations to follow.

As a result, we now invite visitors to embark on an exclusive journey to explore our farm and experience the exceptional wines we create. Overlooking our thriving agricultural enterprise, The Outlook guest center offers awe-inspiring panoramic views of the dramatic land formations and the untamed beauty of the surrounding desert. Here, you can envision what the Okanagan Valley looked like a hundred years ago. During a circle tour of the property, visitors encounter vibrant lavender fields, sprawling vegetable gardens, and a bustling bee farm. Along the way, a tranquil pond adjacent to the vineyards provides the perfect backdrop to learn about our organic viticulture methods and land stewardship programs. Within the Garnet Valley Ranch portfolio,

we proudly present a collection of wines that includes traditional method sparkling wine, chardonnay, and pinot noir, each capturing the essence of this rare and extraordinary place.

After ten years of caretaking this secluded land, we are thrilled to now offer tours of this extraordinary property. Immerse yourself in the refreshing air and breathtaking vistas of our 320-acre certified organic estate while indulging in our premium wines at the Outlook tasting room. Discover our sustainability initiatives and be on the lookout for the thriving wildlife that inhabits every corner of our farm. To ensure an intimate experience, visits are limited, with an estimated duration of 1.5 hours. The property is open for reservations from Wednesday to Saturday, from mid-June to mid-September. Each day, we can accommodate three groups: 11 am, 1 pm, and 3 pm, with a maximum of six people per group.



## Our 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, we joined International Wineries for Climate Action (IWCA). Our company is the first and only Canadian winery to join this prestigious group of global wine leaders to date. IWCA is open to any winery, from any country, and employs a three-tiered

membership system that allows a diversity of wineries to join. Garnet Valley Ranch parent Okanagan Crush Pad has been accepted as an applicant member having committed to an ISO-14064 audited baseline greenhouse gas inventory. Having completed our base line audit, our task now is to meet our reduction requirements and become a silver or gold level member.

We will be using solar energy, reducing the weight and format of our packaging, and planting

crops that provide bio-diversity at Garnet Valley Ranch as an example of some of our initiatives. We are also encouraged to get other local wineries to join IWCA in the future.





## Wine Portfolio

Garnet Valley Ranch offers classic cool-climate wines made from the highest elevation vineyard in the Okanagan Valley. The 320-acre site is both organic and regeneratively farmed.

At Garnet Valley Ranch, our winemaking philosophy revolves around preserving the intrinsic qualities of our grapes. The wines we produce exhibit textbook physiological ripeness, requiring no manipulation or interference. With a strong focus on sparkling wine, our vineyard is primarily planted with Chardonnay and Pinot Noir grapes. Our team of winemakers, led by Matt Dumayne, is dedicated to crafting exceptional wines that reflect the unique terroir of Garnet Valley Ranch.





## CURRENT WINE PORTFOLIO



### GARNET VALLEY RANCH **TRADITIONAL METHOD SPARKLING 2016**

#### TASTING NOTES

With sparkling wine at the forefront of our minds, Garnet Valley Ranch is primarily planted with Chardonnay and Pinot Noir. Each grape contributes distinct aromatics and flavours, with Pinot Noir bringing forth classical fruit-driven aromas of red berries, intertwined with Chardonnay's mouthwatering acidity and a sumptuous body. The wine also boasts the signature savory edge characteristic of the Okanagan region, making it a truly special choice for any occasion. 72 months ago, we put our traditional method wine to rest and age. It is a blend of the two varieties, each playing a key role in the aromatics and flavours.

#### SPECIFICATIONS

**pH 2.93 | TA 9.1 | RS 0.0 | Alc 12.0%**

Available for sale in select dining establishments, private retail stores or direct on-line at [okanagancrushpad.com](http://okanagancrushpad.com)



## CURRENT WINE PORTFOLIO

### GARNET VALLEY RANCH **CHARDONNAY 2021**

#### TASTING NOTES

In the winemaking process, estate-grown Chardonnay grapes are pressed as whole clusters and fermented in concrete tanks. The wine is then aged in a combination of concrete and stainless steel. This bright Chardonnay displays golden straw hues from core to rim, with rich tropical fruit notes accompanied by distinct lees characters and grapefruit pith aromatics. The lifted aromas include melon, pineapple, citrus, and stone fruits, complemented by a lush minerality that results in a mouthwatering lengthy finish. The palate showcases density with exquisite balance, characterized by delicate acidity that carries the extremely long finish. This Chardonnay possesses an ethereal quality with subtle density and power in the mid-palate. It pairs perfectly with grilled seafood, roasted chicken, and creamy cheeses. Furthermore, this wine has aging potential and will continue to develop over time.

#### SPECIFICATIONS

**pH 3.45 | TA 5.5 | RS 0.0 | Alc 12.5%**



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## CURRENT WINE PORTFOLIO



### GARNET VALLEY RANCH **PINOT NOIR 2021**

#### TASTING NOTES

The Estate grown Pinot Noir grapes were fermented in small concrete tanks, with 50% whole cluster inclusion. They were gently basket-pressed and aged in a combination of neutral barriques and small homemade concrete tanks. This Pinot Noir displays a clear and bright appearance with a pure garnet red hue. The nose is filled with lush berries, complemented by delicate floral notes and earthy undertones. On the palate, it reveals layers of raspberry, dark cocoa, and a hint of anise. The finish is smooth and lingering, offering a silky balance and soft texture. This Pinot Noir pairs well with dishes such as steak salad, BBQ salmon, and caramelized veggies.

#### SPECIFICATIONS

**pH 3.65 | TA 5.6 | RS 0.3 | Alc 12.5%.**

Available for sale in select dining establishments, private retail stores or direct on-line at [okanagancrushpad.com](http://okanagancrushpad.com)



## WHAT TO FIND AT THE RANCH

# Our Farming Philosophy

Located at an impressive elevation ranging from 600 to 680 meters (1,968 to 2,230 feet) above sea level, our vineyards proudly hold the highest vantage point within the Okanagan Valley.

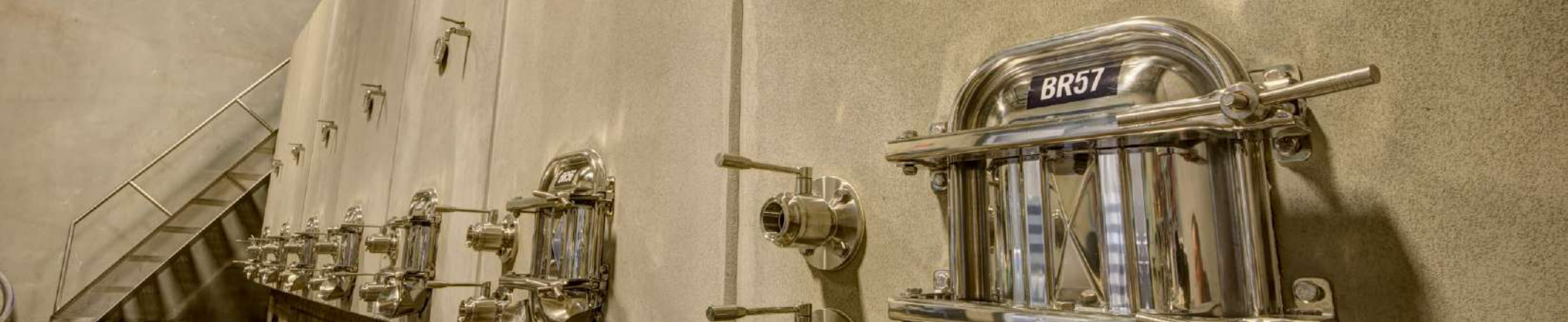
Currently, our vineyard spans over 65 acres, thoughtfully planted in carefully delineated islands amidst the surrounding native habitat. Within this captivating landscape, our primary focus lies on cultivating exceptional Pinot Noir, Chardonnay, and Riesling varietals.

Garnet Valley Ranch fully embraces the precision viticulture model, a strategy expertly guided by Pedro

Parra, a recognized authority in the field. This approach intricately optimizes the performance of our vineyards. Through meticulous examination of the terroir, we uncover the nuanced factors that shape vine growth, grape ripening, as well as plant health and longevity. In 2011, the Okanagan Crush Pad team committed to transitioning to a sustainable grape farming model, a pledge that culminated in 2015 when both of our expansive vineyards, namely Switchback Vineyard (spanning 10 acres) and Garnet Valley Ranch (encompassing 320 acres), were awarded official organic certification.

To foster biodiversity and ecological balance, each vineyard block stands as an individual enclave, harmoniously integrated with the surrounding native habitat. This thoughtful design enables wildlife to freely traverse various sections of our property. A recent restoration effort has rejuvenated an on-site pond, which now beckons a delightful array of birds and small animals, further enriching the vibrancy of our ecosystem.





WHAT TO FIND AT THE RANCH

## Winemaking Protocols

At Garnet Valley Ranch, we embrace a hands-off approach to winemaking, channeling our efforts into the nurturing of the vineyard itself. Our paramount focus revolves around cultivating robust, optimally ripened grapes that we carefully usher into our cellar during harvest time. Within our cellar, we are equipped with a capacity of 18,000 cases, featuring a collection of concrete fermenting and aging tanks. These tanks, predominantly acquired from the esteemed Italian company Nico Velo, boast an illustrious 60-year history in crafting concrete wine vessels. Nico Velo is celebrated for its pioneering concepts, refined manufacturing

methods, and notable tank attributes, encompassing features such as thermal regulation, impeccably finished concrete surfaces, and cutting-edge fittings. Additionally, our winery is graced by the presence of several grand-scale clay amphorae.

While our commitment to minimal intervention in winemaking has been steadfast, we have now taken it a step further by completely eschewing the use of winemaking additives. Our reliance has shifted exclusively to the arrival of sound, healthy grapes at our cellar entrance, where they naturally facilitate fermentation through the employment of

indigenous yeast alone. On rare occasions, we may turn to seasoned, neutral French barrels, used sparingly and solely for the purpose of oak influence avoidance, ensuring that no extraneous flavours are imparted. The application of sulfur dioxide, if utilized at all, is meticulously kept to a minimum, aligning with our dedication to a judicious winemaking philosophy.



## WHAT TO FIND AT THE RANCH

# LocalMotive Farms

Since 2015, LocalMotive Farms has played an integral role within the Garnet Valley Ranch enterprise. Their expertise lies in cultivating organic vegetables, which are proudly supplied to local chefs, fruit stands, and delivered directly to homes. The commitment to quality shines through the CSA box they offer, providing an array of seasonal mixed vegetables and fruits, primarily sourced from their organic farm in Garnet Valley Summerland. To enhance variety and support the local community, LocalMotive Farms collaborates with neighboring farmers. During shoulder seasons when local produce is limited, they enhance their offerings with high-quality, imported organic produce from California and Mexico. This seamless integration is made possible through a reputable, ethical wholesaler based in Vancouver, extending the delivery period while upholding the same standard of excellence.

The acronym CSA stands for Community Supported Agriculture, a model that has garnered recognition for championing small-scale organic farmers within global systems. LocalMotive Farms' CSA box services empower customers to pre-pay for the season's hampers upfront, fostering efficient planning, waste reduction, and maintaining peak freshness

and quality for valued patrons. This innovative approach benefits farmers by establishing a reliable customer base and consistent revenue stream throughout the entire year, transcending the confines of the growing season.

The LocalMotive Farms' CSA box subscription encompasses two key components: the chosen CSA box from the offerings below and the frequency of delivery. While the service ethos aligns with traditional CSA box services, flexibility is amplified. Recognizing that paying in advance for an entire season may pose challenges for some customers, LocalMotive Farms has instituted a versatile pay-in-advance or pay-as-you-order system. This ensures subscribers can seamlessly manage their preferences and temporarily suspend their subscription when needed.

Catering to Southern Okanagan communities from Westbank to Osoyoos, LocalMotive Farms' local Home Delivery service provides convenient access to their offerings. Driving the visionary mission of LocalMotive Farms is Thomas Tumbach, a forward-thinking entrepreneur deeply rooted in the Okanagan region. Armed with a degree in Agriculture and Sustainable Land & Food Systems from UBC, Thomas

boasts a lifetime of farming experience, having started on his family farm in Saskatchewan. In 2005, he founded LocalMotive Farms with the objective of nurturing local food distribution networks, bridging the gap between organic farmers and consumers in the Interior of BC.

Fueling his passion for cultivating fresh, high-quality organic vegetables, Thomas ardently shares his expertise and love for food both in the kitchen and the fields. He remains steadfast in his commitment to inspire a new generation of food producers and promote local consumption. A firm believer in the benefits of understanding the origins of our food, he envisions a society enriched by shared experiences of growing, cooking, and savoring meals together, fostering happiness and well-being. Thomas is happily married to Celina, and they are proud parents of five wonderful children. In his leisure moments, he finds joy in winter hockey and indulges in the rhythms of summer music. Notably, Thomas also founded the non-profit organization Jam Camp Society.

In 2020, Thomas launched the LocalMotive Low Waste Market in Penticton, marking another milestone in his dedication to offering the community locally sourced, ethically produced products.



## WHAT TO FIND AT THE RANCH

# Oasis Lavenders Cooperative

A Tranquil Haven in BC's Enchanting Okanagan Valley Oasis Lavenders Cooperative stands as a serene sanctuary nestled within the picturesque town of Summerland in the breathtaking Okanagan Valley of British Columbia. As proud proprietors of this thriving farm, Toni Boot and her dedicated team have meticulously crafted a unique refuge, inviting you to bask in the splendor of nature and indulge your senses.

Empowered by their participation in CWCF's Worker Co-op Academy, Toni Boot and her fellow co-founders embarked on a transformative voyage to create something truly extraordinary. This experience reshaped the vision of Oasis Lavenders Cooperative, guiding them toward a business model harmonizing seamlessly with their core values. Under the Academy's pragmatic guidance on incorporation and bylaws, Toni and her team established the bedrock of a flourishing cooperative.

Step into a realm of tranquility and natural magnificence at Oasis Lavenders Cooperative. Our thoughtfully nurtured lavender fields present a multisensory tapestry that revitalizes your mind, body, and soul. Immerse yourself in the panoramas, fragrances, and melodies of

this idyllic landscape, and feel the weight of everyday cares dissolve into the ether.

Embark on guided tours that unveil the wonders of our farm, narrating lavender's storied past and multifaceted applications. Uncover the art of cultivating lavender and witness the intricate metamorphosis of our harvest into premium-grade essential oils. Engage your senses in workshops that delve into the culinary and therapeutic marvels of this aromatic herb.

As the sun sets, join us for captivating full moon risings, where the night sky comes alive with carefully curated scents and sounds by Toni and her devoted team. Unwind beneath the moonlit expanse, enveloped in the soothing fragrance of lavender, and feel the burdens of the day dissipate into the gentle breeze.

At Oasis Lavenders Cooperative, our ethos is rooted in crafting experiences that imprint everlasting memories. Beyond our enchanting lavender offerings, we continuously explore novel avenues to captivate our guests. Pamper your senses with our premium-grade lavender creations, spanning from essential oils that transport you to tranquility to culinary delights that bestow elegance upon your dishes. Treat

your palate to the exquisite sweetness of our lavender-infused honey, a true testament to nature's bounty.

Eager to elevate your visit even further? Stay tuned for our exciting ventures, including yoga retreats and a captivating lavender festival. As one of the three farming operations on this land, we are committed to delivering a truly immersive and unforgettable encounter for our cherished visitors.

Embark on an unforgettable journey guided by Toni Boot and her team at Oasis Lavenders Cooperative. Let this remarkable odyssey nurture your well-being and awaken your senses. Bid adieu to the chaos of daily life and embrace the serenity of our lavender-filled oasis. Visit Oasis Lavenders Cooperative today and set forth on a voyage of relaxation, exploration, and rejuvenation.



## Canada's Okanagan

The Okanagan is a unique wine-growing region that offers a combination of an arid desert landscape and snowy mountains, resulting in an intense but short growing season. The wines produced in this region are considered benchmarks for cool-climate style vineyards and are crafted to accentuate the area's natural attributes. At first glance, the Okanagan is undeniably a remarkable and breathtaking geological wonder. Located in British Columbia, Canada's westernmost province, this area showcases a diverse range of vines that thrive in various microclimates. This diversity provides winemakers with numerous options to express the unique characteristics of the region. Over the past two decades, the Okanagan has emerged as one of the most intriguing areas

in the world of wine. The region spans a 200-kilometer (120-mile) long channel with a chain of lakes running through the valley. The majority of vineyards are situated on east and west-facing benches overlooking the lakes. The Okanagan experiences a condensed growing season characterized by low rainfall, abundant sunlight, and cool nights. Typically, the growing degree days reach 1,400, and summer temperatures can soar to 35°C (95°F) or higher. The area features deep valleys adorned with a mix of various bedrock sources. The valley floor and lower slopes are layered with silt, sand, and gravel, remnants of glacial deposits from over 10,000 years ago. The northern end of the Sonoran Desert extends across the US-Canada border into the Okanagan, making it Canada's only desert. In

this unique landscape, one can find rattlesnakes basking on rocks amidst bunchgrass, prickly pear cactus, and antelope-brush. The region receives an average annual rainfall of around 400 millimeters (16 inches) in the northern part of the valley and 200 millimeters (eight inches) in the south. Grape cultivation is supported by irrigation. Early June tends to be the wettest month, while the summer months are hot and dry. The growing season is short, intense, and often comes to an abrupt end. The cool nights and significant diurnal temperature variations contribute to the development of naturally high acid levels in the grapes, which is a hallmark of Okanagan wines.



## Team Profiles

### **CHRISTINE COLETTA** Co-Founder

Christine Coletta and her husband, Steve Lornie, are the owners of Okanagan Crush Pad, a family-run winery situated in Summerland, BC. The winery is home to their Haywire, Garnet Valley Ranch, Narrative, and Free Form wine labels. Christine's journey in the wine industry began when she worked in the restaurant sector in Vancouver and developed a passion for wine. Her love for wine and the people in Vancouver's wine trade grew during her years of volunteering in the wine industry. In 1990, she was offered an irresistible opportunity to revive British Columbia's struggling wine industry. Christine spent nine years as the founding executive director of the BC Wine Institute and Wines of Canada, where she played a vital role in establishing the

region's appellation system and expanding its market share. Following this, she worked for 14 years as a consultant in marketing, branding, and communications, collaborating with various global and domestic wine brands, including Wines of Australia, Wines of Chile, and the Washington Wine Commission. During a visit to a new vineyard in Chile's Leyda Valley, Christine had a transformative moment and realized her desire to have her own place. After sharing her excitement with Steve, they decided to settle on the Okanagan as their chosen location. In 2005, they embarked on their journey by purchasing an old orchard in Summerland, BC. The following year, they planted Pinot Gris on the 10-acre site, which they named

Switchback Vineyard. Initially, their goal was simply to cultivate grapes, but their path took a different turn. Today, Christine and Steve view their winery as a lifelong commitment. It has grown significantly and now produces 45,000 cases annually. Christine is widely recognized as a catalyst for change and improvement in the wine industry. Her work has earned her several awards, and she is known for her "just do it" attitude. Currently, she serves as the past chair of the BC Hospitality Foundation, represents Okanagan Similkameen on the BC Wine Authority's Wine Industry Advisory Committee, serves as a director of the BC Wine Information Center, and sits on the board of a charity that raises and trains Canadian service dogs (PADS).



### **MATT DUMAYNE** Chief Winemaker

Matt was born and raised in Auckland, New Zealand. He completed wine courses at Auckland University of Technology and the Eastern Institute of Technology in Hawke's Bay, launching his winemaking career in 1998. For eight years, Matt worked under the guidance of Grant Taylor, a highly acclaimed pinot noir winemaker, gaining a unique understanding of the diverse microclimates and terroir in the southerly region. During this time, he crafted wines for renowned labels like Bald Hills and Valli Vineyards. Driven by his desire to create expressive and delicately balanced Pinots with savory complexity, Matt travelled to Oregon during the New Zealand winters to enhance his winemaking skills at Panther Creek Cellars, Archery Summit, Patricia Green Cellars, and Bergström Wines. He also had the opportunity to make wine for a vintage at Pine Ridge Winery on the Silverado Trail in Napa and Stella Bella Wines in Margaret River, Australia. Since 2011, Matt has resided in the Okanagan Valley, BC, and joined Okanagan Crush Pad in 2013. He played a vital role in transforming the style of Okanagan Crush Pad's wine labels, namely Haywire, Garnet Valley Ranch, Narrative, and Free Form. Emphasizing minimal winemaking practices, he focuses on showcasing the unique terroir of the Okanagan region. Currently, Matt and his family live on the winery's 320-acre Garnet Valley Ranch in Summerland. Their home is shared with three Great Pyrenees guardian dogs, his beloved yellow Labradors Luke and Leia, and a fierce hunter cat.

### **DUNCAN BILLING** Director of Viticulture

Duncan joined the team as the director of viticulture at Okanagan Crush Pad in August 2016. He has been working in the wine business since he was 19, in various roles, including vineyard worker, cellar hand, and enologist. In 2012, he completed his studies in winemaking and viticulture in New Zealand's Lincoln University, earning a Bachelor of Viticulture and Oenology. He has worked in several wine regions, including Marlborough, Martinborough, and Hawkes Bay, and completed a vintage at Casa Marin in Chile. Before joining Okanagan Crush Pad, Duncan worked for one of New Zealand's leading wine companies, Villa Maria Estate, where he held the position of viticulturist. He managed a large portfolio of vineyards, optimizing grape quality for premium wine production. At Okanagan Crush Pad, Duncan manages the farming operations at both the winery's vineyards, Garnet Valley Ranch and Switchback Vineyard. He is committed to organic farming and applying biodynamic practices to enrich the soils and maintain the health of the vines.



## Visiting Garnet Valley Ranch

We are pleased to offer unique and immersive visitor experiences that allow you to delve into our winemaking philosophy, explore our vineyards, and enjoy the stunning natural beauty of our surroundings. Our goal is to provide you with an authentic and memorable experience that leaves you with a deeper appreciation for our wines and the Okanagan region as a whole.

## The Outlook Visitor Center

Situated on a hill overlooking our vineyards and the stunning Okanagan Valley, The Outlook Visitor Center is the perfect place to relax and take in the breathtaking panoramic views. Enjoy a glass of wine on our spacious outdoor patio while soaking in the natural beauty that surrounds you. Inside, you'll find an inviting tasting room where you can sample our wines and learn more about our winemaking practices. Our team is always happy to share their expertise and insights to enhance your wine-tasting experience.





## Wine Tastings and Tours

Join us for an informative and enjoyable tour of our winery and vineyards, where you will have the opportunity to learn about our organic farming practices, our winemaking philosophy, and the unique characteristics that make our wines stand out. After the tour, enjoy a guided tasting of a selection of our exceptional wines, led by our knowledgeable and friendly staff. Our wine tastings and tours are available by appointment, providing you with a personalized experience and the chance to ask questions and engage with our team.



## Private Events and Gatherings

If you're looking to host a private event or gathering in a picturesque setting, Garnet Valley Ranch is an excellent choice for small groups. Whether it's a corporate event, a wedding, or a special celebration, The Outlook visitor centre overlooking stunning landscapes provides the perfect backdrop for your occasion. Our experienced event planning team will work closely with you to create a memorable and personalized experience that meets your needs and exceeds your expectations.







## Stay Connected


Stay up to date with the latest news, events, and offerings from the team at Okanagan Crush Pad and Garnet Valley Ranch by joining our mailing list or following us on social media. We love sharing our passion for wine, our commitment to sustainability, and the beauty of the Okanagan Valley with our community of wine enthusiasts.

### PURCHASE OUR WINES

Experience the exceptional quality of Garnet Valley Ranch wines for yourself by purchasing our wines online at [www.okanagancrushpad.com](http://www.okanagancrushpad.com).

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