
MyPad

by OKANAGAN CRUSH PAD

WINTER 2024

Greetings, loyal followers! We hope you've had a wonderful fall—it's been a beautiful season here in the Okanagan. After last winter's challenges, our grapevines enjoyed an ideal growing season, preparing to face whatever winter 2025 may bring. Now, more than ever, is a great time to support local wineries. Whether you visit in person, buy online, join a wine club, or select BC wines at a BC Liquor Store, private retailer, or your favourite restaurant, look for the VQA symbol or other markers that signify BC-grown wines.

This past year has been incredibly tough. Many wineries have faced painful layoffs, and there's a shared worry that we may lose some of our talented winemakers. As winery owners, we are trained to be optimistic, forward-thinking, and resilient through thick and thin. We've held our heads high and supported each other through wildfires, floods, COVID closures, price hikes, wage increases, supply shortages, rising taxes, and more wildfires—only to face a new challenge with the cold snap this past January. Our resilience is wearing thin, but one silver lining has been the friendships we've built with fellow winery owners as we work to find solutions. What a remarkable group of people.

A little encouragement for local winery proprietors and their staff goes a long way. I recently ordered wine from Code Wines and Da Silva, both of which have faced additional hardships from fires to a water main break. It felt great to place those orders and receive heartfelt thank-yous from their staff.

So, my plea to you is: support, support, support. BC is fortunate to have a thriving wine industry that boosts the local economy, creates jobs, protects farmland, and provides memorable experiences for visitors. Let's help keep it that way!

Cheers, Christine





UPCOMING EVENTS AT HAYWIRE

Light Up the Vines

November 30, December 6 + 7, 2024

As our Garnet Valley Ranch winery closes for the season, we're thrilled to welcome you back to Haywire for our annual Light Up the Vines event, happening November 30, December 6, and December 7. The holiday decor elves have been hard at work, and you'll find the winery beautifully lit inside and out. For an elevated experience, book a tasting in our lounge where you can relax as we serve you tableside. Or, if you prefer a more casual vibe, drop by for our cellar grazing event with friends. Local Bottleneck Drive members will also be open, offering unique experiences—make a night of it! Tickets are available at haywirewinery.com/light-up-the-vines-at-haywire-winery

For those wanting to add an extra touch of magic, we're partnering with the Summerland Waterfront Resort to offer a delightful package. Escape to a cozy Christmas retreat on Okanagan Lake, where you'll enjoy the aromas of holiday wine at Light Up the Vines. When it's time to warm up, slip into the hot tub and relax into the season.

Light Up the Vines Special Offer includes:

- One-night stay for two in a luxury suite
- Early check-in at 3 pm
- A bottle of Summerland Waterfront Resort & Spa wine *choose red, white, or rosé*
- Charcuterie for two
- Tasting for two, plus transportation to four participating tasting rooms on Bottleneck Drive with Top Cat Tours.

Pricing starts at \$370. Call 1.877.494.8111 or visit summerlandresorthotel.com to book.



UPCOMING EVENTS AT HAYWIRE

Lunar New Year 2025

January 25, 2025

Join us at Haywire to celebrate the Year of the Snake on Saturday January 25th! The Snake, symbolizing wisdom, charm, and transformation, holds a special place in the Chinese zodiac. Join us as we deck out the tasting lounge and cellar in vibrant red and gold for our annual Lunar New Year Party. We'll serve Asian-inspired cuisine, paired with select wines, including our limited-edition Year of the Snake Lunar Red 2022.

Our Lunar Red will be available for purchase starting December 27th. Order online for \$28.99 and download our Asian food and wine pairing guide to get in the spirit. Tickets for Lunar New Year are available at haywirewinery.com/haywire-lunar-new-year-celebration





Changing Course with Innovation

With 2024's Okanagan grape crop hitting hard times, many wineries are sourcing grapes from outside BC. At OCP, we're staying true to our roots, creating four new products with locally sourced ingredients. Check out our fun, affordable Narrative wines, available online and exclusively at our Haywire tasting lounge.

Narrative Spiced Apple

\$13.49 | 12% ALC | 750 ML RECYCLABLE POUCH

Crafted from 100% Okanagan apples, spiced with cinnamon and ginger for a cozy, aromatic experience. Serve warm with a cinnamon stick and orange wheel.

Narrative Mulled Wine

\$13.49 | 12% ALC | 750 ML RECYCLABLE POUCH

A warming blend of Okanagan wine and seasonal spices, perfect for chilly days. Garnish with cinnamon sticks and orange slices.

Narrative Iced Tea

\$13.49 | 5% ALC | 750 ML RECYCLABLE POUCH

Made from Ceylon Orange Pekoe tea and apple wine, with lemon juice and organic cane sugar. Best served over ice with lemon.

Narrative Haskap Lemonade Sparkling

\$13.49 | 5% ALC | 750ML RESEALABLE GLASS BOTTLE

Locally grown Haskap berries blended with Okanagan wine for a tart, refreshing sparkling lemonade. Serve with ice and soda water.



A Season to Celebrate and a Reason for Bubbles

Whether having guests join you in your home, or looking to impress your holiday hosts, here are four stunning wines to add to your celebration.

Garnet Valley Ranch Traditional Method 2016

\$49.99 | 91 PTS BY ANTHONY GISMONDI

After 72 months of aging, this blend of Pinot Noir and Chardonnay offers berry aromas, balanced acidity, and a rich body.

Free Form Blanc de Noir 2018

\$39.99 | 91 PTS BY ANTHONY GISMONDI

Showcasing Garnet Valley Ranch Pinot Noir, this wine boasts stone fruit notes and a lively mousse, perfect for pairing with oysters or friends.

Haywire The Bub 2017

\$29.99 | 91 PTS BY TREVE RING

With notes of brioche and citrus, this sparkling wine is fresh and vibrant. Pair with seafood, sushi, or even popcorn.

Narrative XC Sparkling

\$26.99 | 90 PTS BY JOHN SCHREINER

A lively wine with pineapple and tropical fruit notes, ideal for those who enjoy a fruity, aromatic profile.



Meet the Team

If you haven't yet met JD or Sally, our team members at Haywire, allow us to introduce them! Ideally, you will get a chance to meet them in person this holiday season!

John-Daniel Steele

JD, our wine club manager, is the mastermind behind our exclusive online and on-site offers.

WHERE WERE YOU BORN AND RAISED?

Born in Whitehorse, Yukon, raised predominately in Victoria.

RELEVANT SCHOOLING OR TRAINING?

WSET Level III with distinction, harvests/vineyard work in Niagara, Burgundy, and Alsace.

PREVIOUS JOBS?

Guest Relations Manager at Ravine Vineyard Estate Winery, Retail Manager at Tawse Winery, Hospitality Manager at The Foreign Affair Winery, all in Ontario.

HOW DID YOU GET INTO THE WINE BIZ?

Took a summer job on a wine bar and never left!

WHAT YOU LOVE ABOUT LIVING IN THE OKANAGAN?

The climate, the proximity to wild and spectacular nature, the people, and the wine of course!

WHAT YOU LOVE DOING IN YOUR OFF TIME?

Reading, writing, playing board games, cooking, hiking, camping, watching Formula 1, rugby and hockey, discovering new wines and revisiting old favourites as I continue to explore and learn about wine, its science, its history and its importance to humanity. It truly is one of the most fascinating human creations that exists.

Sally Campa

Sally, our director of hospitality, ensures your visit is unforgettable and that our events are occasions not to be missed.

WHERE WERE YOU BORN AND RAISED?

Toronto. I moved to Vancouver in 1998.

RELEVANT SCHOOLING OR TRAINING?

Pierre Dubrulle where I completed my culinary degree in Classic French Cuisine and completing my Sommelier Diploma with ISG in 2011.

PREVIOUS JOBS?

In 2012 I opened the first Vino Volo in Canada at YVR, eventually extending the brand to 9 locations across the country.

HOW DID YOU GET INTO THE WINE BIZ?

While catering for a client with an epic wine cellar, I realized how little I knew about wine and enrolled in my first wine course. From the first day of school, I discovered that a career in wine was clearly my next path.

WHAT YOU LOVE ABOUT LIVING IN THE OKANAGAN?

After a decade of traveling the globe with my previous company I relocated to the Okanagan to live a slower more grounded life in wine country.

WHAT YOU LOVE DOING IN YOUR OFF TIME?

Surrounded by my family, several dogs, and a spirited farm cat, I spend my downtime hiking through vineyards, cooking up a storm, and savoring the beauty of Okanagan living.



Meet the Great Pyrenees

Visitors often ask about our three Great Pyrenees. While they occasionally make a grand appearance at Haywire or The Outlook at Garnet Valley Ranch, they spend most of their time guarding our vineyards. Noble Yukon, Princess Bizou, and the spirited youngster Bellamey are loving life, dividing their days between Garnet Valley Ranch, our vineyard at Monro, and our summer house. In summer, they revel in the air conditioning, while winter sees them happily burrowing into snow nests. Each has a dedicated “guarding station” on each property: Yukon covers the lower bench, Bellamey watches the front, and Bizou keeps a vigilant eye from the sofa.

When a bear, coyote, jogger, dog walker, or car passes by, they spring into action, moving with impressive speed and barking up a storm. They even alter the pitch of their howls to sound like a larger pack. Not even birds are exempt from their watchful eyes—a natural instinct, as they were bred to protect livestock, where even birds of prey can pose a threat. Great Pyrenees are a lovely breed with loyalty being their strong point. Training is all but impossible as they need to be independent thinkers and do what they feel is required and not what you want of them.