

The 320-acre Garnet Valley Ranch, located in Summerland, BC was purchased in 2012. Later that year, Chilean terroir consultant Pedro Parra set about determining vineyard blocks and employing precision viticulture strategies. The first block was planted in 2014 and today the site has 40 acres of vines (Pinot Noir, Gamay Noir, Pinot Meunier, Chardonnay, Chenin Blanc, Riesling), with each block fenced separately, allowing wildlife to roam and visit a restored pond which has brought song birds and other small animals back to the site. Vineyard blocks are located between 600 and 680 meters (1,968 and 2,230 feet) above sea level.

WINEMAKING Chardonnay grapes were whole cluster pressed, with no juice settling or additives and went through natural fermentation in concrete and stainless steel then full malolactic conversion before further ageing for ten months on lees. The wine was then clarified by settling in tank and bottled unfiltered and allowed further bottle ageing prior to release.

OWNERS Christine Coletta & Steve Lornie

WINEMAKER Matt Dumayne

WINE PROFILE Steely with notes of sherbet and orange blossoms, the texture is dense with a delicate fragrant lift. The wine is finely balanced with mouth-watering acidity.

Brix: 22 | pH: 3.47 | TA: 5.3 | RS: 0.5 | Alc: 12.5%





2020 GARNET VALLEY RANCH

CHARDONNAY

ABOUT HAYWIRE Haywire offers pure, lively, wines that reflect the unique cool climate terroir of Canada's Okanagan Valley. Founded in 2009, "haywire" is an old Canadianism that refers to wire used for baling hay. Haywire tended to tangle and be unpredictable making it an apt description of Christine and Steve's impromptu decision to own a winery. With home vineyard Switchback and sister properties Garnet Valley Ranch and Secrest Mountain now organic certified, Haywire is recognized as making some of the most game-changing wines from the region.