



haywire

by OKANAGAN CRUSH PAD

GARNET VALLEY RANCH PINOT NOIR 2020

Haywire was established in 2009 with the first tiny crop harvested at Switchback Organic Vineyard. The “haywire” plan to make wine won out over practicality, momentum kicked in, and there has been no looking back. Today, Haywire is part of a family of wines made at the couple’s Okanagan Crush Pad Winery, in Summerland, BC. With chief winemaker Matt Dumayne in place since 2013, Haywire celebrates the Okanagan’s exceptional terroir, embracing a “less is more” style, utilizing state-of-the-art concrete tanks, natural yeast, and a gentle winemaking hand.

FARMER Duncan Billing

OWNERS Christine Coletta & Steve Lornie

LOCATION Secrest Mountain Vineyard, Oliver, Petretta

WINEMAKERS Matt Dumayne

WINE PROFILE 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. A savoury herbaceousness unique to Pinot Noir. 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.

Brix 21.0 | pH 3.50 | TA 5.3 | RS 0.0 | Alc 12.0%



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.

www.okanagancrushpad.com