

haywire

PINK BUB 2018

Haywire was established in 2009, with the first tiny crop harvested at Switchback Organic Vineyard, starting life as a virtual brand. Today, Haywire has grown into its own as an anchor attraction in Summerland, BC, unveiling a bold new label and a relaxing new visitor lounge spring 2023. Haywire celebrates the Okanagan's exceptional terroir, embracing a "less is more" style, utilizing state-of-the-art concrete tanks and a gentle winemaking hand.

WINEMAKING

Our Traditional Method Pink Bub is made from 64% Chardonnay and 36% Pinot Noir grown in Summerland and Oliver. Primary fermentation was in concrete tanks, before being bottled for secondary fermentation and 30 months of en tirage ageing. Dry with intensely lifted aromatics of toasty yeast and vibrant citrus, the palate offers remarkable weight and a fine mousse, delivering excellent balance and a long, elegant finish. The delicate pink hue is derived from a drop of Pinot Noir. Previously released under crown cap, this is the first vintage of Pink Bub sealed with a TCA-free DIAM Mytik cork and cage. Perfect for special celebrations or casual gatherings alike.

WINEMAKERS

Matt Dumayne and Kat D'Costa

Brix 19.5 | pH 3.0 | TA 9.1 | RS 0.0 | Alc 12.0%

