

haywire

PINOT NOIR 2022

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

100% Pinot Noir from three vineyards provides a snapshot of this variety from our favourite regions of the Okanagan. 50% whole cluster and 50% whole berry, naturally fermented for an average of four weeks before being basket pressed to concrete tanks and foudre for ageing. A beautiful wine with savoury nuances, excellent palate weight and framed with soft tannins. Pairs with light protein or mushroom dishes and soft cheese.

WINEMAKERS

Matt Dumayne and Kat D'Costa

Brix 23 | **pH** 3.68 | **TA** 5.2 | **RS** 0 | **Alc** 12.5%

