



haywire

by OKANAGAN CRUSH PAD

SWITCHBACK VINEYARD PINOT GRIS 2020

WINEMAKING Switchback vineyard was harvested in 2 batches and carefully whole bunch pressed to concrete. Natural fermentation and full malolactic fermentation occurred before resting on lees for 10 months and bottling unfiltered.

“A special wine from a special place lovingly farmed and tended to. This wine shows the adaptability of Pinot Gris to represent the region and more importantly its site and micro-climate. Truly a wine that can only be known as “Switchback”.

- Matt Dumayne

FARMER Duncan Billing

OWNERS Christine Coletta, Steve Lornie

LOCATION Summerland, Okanagan, British Columbia

VINEYARD Switchback Organic Vineyard. Certified Organic in 2015.

WINEMAKER Matt Dumayne

WINE PROFILE The wine has a creamy mouthfeel with lively acidity and displays citrus and stone fruit characters with hallmark Okanagan herbal notes on the palate.

Brix 22.4 | pH 3.20 | TA 5.4 | RS 1.5 | Alc 13.0%



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