

Secrest Mountain Vineyard is a 50-acre site, home to a 38-acre (15ha) vineyard situated on a flat south-west facing bench in a high mountain setting, 487 meters (1,600ft) above sea level. This cool site has flat alluvial soils studded with coarse gravel and sandy loam with limestone layers. The vineyard was planted in 2000 with Chardonnay, Gewurztraminer, Pinot Blanc, Pinot Gris, Gamay Noir and Pinot Noir. Since 2010, it has been farmed under the direction of Okanagan Crush Pad and a conversion to organic farming practices was started in 2014.

50% whole cluster for tannin structure and complexity, 4 weeks of skin contact in concrete and open top stainless steel tanks. Hand punched twice daily. Basket pressed to concrete tanks for ten months.

OWNERS Christine Coletta & Steve Lornie

LOCATION Secrest Mountain Vineyard. Certified Organic in 2018

WINEMAKERS Matt Dumayne

WINE PROFILE A bramblebush earthiness combined with red fruit.

PAIRING Try with mushroom risotto or salmon.

Brix 22.0 | pH 3.90 | TA 5.7 | RS 0.0 | 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.