MyPad

by OKANAGAN CRUSH PAD

FALL 2025

Cheers to 15 Years A journey worth every pour

The team at Okanagan Crush Pad is raising a glass to 15 vintages with a note from our owner and a lineup of exciting new wines to discover.





Greetinas.

I hope you're enjoying fall, wherever you happen to be. It's been a spectacular season here in the Okanagan, and the industry is in full harvest mode, bringing in what looks to be a premium, high-quality crop. That's welcome news after last year's crop failure. It seems Mother Nature is trying to get back on our good side, and we're all doing a little happy dance in celebration.

September 28th marks our 15th vintage at the winery, and what a wild ride it has been, full of adventure, learning curves, and plenty of stories along the way.

In the early days, we made our fair share of rookie mistakes: like ordering boxes that were too short for our wine bottles, printing Pinot Gris labels with the "G" missing, accidentally sending 500 cases of unlabelled wine to the BC Liquor Board, knocking a valve off a tank and starting a flood, and countless nights when the burglar alarm went off. Why is it always 3 a.m.? Just like smoke detector batteries going low, it's always at 3.

And then there was the time someone forgot to put the brake on the forklift... which rolled into an employee's car and caused some serious damage. (Sorry again, Julian.)

But for every misstep, there have been just as many wins. We were among the first wineries in the region to use concrete fermentation tanks, which we still love to this day. In 2011, we partnered with Cactus Club to create Fennie Goes Haywire—named for Executive Chef Rob Feenie, and the wines were an instant hit. We've launched wines that earned high praise, including a 96-point score from Oz Clarke, which landed us a spot in Decanter's Top Ten White Wines of 2016. We even graced the cover of BC Business for our innovative custom crush model.

A few unforgettable moments: spotting Haywire wines at a hip wine bar in Covent Garden, London, and at a fine dining restaurant in Manchester. Matt and I made regular trips to attend trade shows in the UK, and it was incredibly rewarding to see how well our wines were received abroad.

More recently, we rebranded Okanagan Crush Pad to Haywire and opened a new tasting room in spring 2023. It's a relaxed and welcoming space to enjoy our wines alongside small plates. We also unveiled a refreshed mural on our 90-foot exterior wall, created by Vancouver artist Scott Sueme. Scott did the original artwork on the front of the building, and his new piece is just as vibrant and inviting.

But the most rewarding part of this journey? The incredible people we've worked with over the years, and the amazing community we have built made up of wine lovers like you. These past 15 years have been a whirlwind, filled with laughter, lessons, and lots of reasons to celebrate.

We can't wait to raise a glass with you soon. Our 2023 Haywire Switchback Pinot Gris, the wine that started our journey will be in our glasses.

With gratitude, Christine



NEW VINTAGES



Haywire

Switchback Pinot Gris 2023

Pinot Gris from our estate Switchback Organic Vineyard was whole cluster pressed, fermented naturally and aged in concrete tanks and large foudre. 11 months on lees with constant stirring delivered a complex wine with fine structure, minerality and texture. An iconic Okanagan Pinot Gris that will reward careful cellaring. Pair with creamy cheeses, roast poultry, or other light meats.



Haywire

Chardonnay 2022

100% Chardonnay was whole bunch pressed and fermented naturally in concrete tanks, and amphora before malolactic fermentation and further ageing on lees. This wine delivers a succinct minerality expressive of the region. Fruit driven with excellent structure and mid palate heft. Pair with grilled seafood in creamy sauces, light cheeses or purely on its own.



Haywire

Gamay Rosé 2023

100% Gamay was whole cluster pressed to concrete and stainless for natural fermentation then aged for 8 months to build palate weight. The results are a rosé with a pale salmon hue and layers of complexity. Bright, lifted raspberry and strawberry flavours with a creamy mouthfeel. A food wine with mouth-watering acidity that pairs well with pad Thai and spicy Asian dishes.



Garnet Valley Ranch

Pinot Noir 2022

Estate grown Pinot Noir grapes were fermented in small concrete tanks with 75% whole cluster inclusion, gently basket pressed and aged in a combination of French hogsheads and concrete eggs. This Pinot Noir is clear and bright in it's appearance with a deep garnet red hue. The nose is packed full of lush berries and dusted floral notes with earthy tones on the back end. The palate is layered with flavours of dark red berries, mocha and sensual tannins.



NEW RELEASES

Garnet Valley Ranch

Orchard + Field

Crafted from organically grown heritage apples and Okanagan berries, Orchard + Field is a refreshing, lightly sparkling wine with a 5% ABV. It offers vibrant notes of tart red berries and crisp apple, balanced by a subtle effervescence. Enjoy it chilled, over ice, or with a splash of soda for a longer sip. Perfect for patios, picnics, and sunny afternoons.

Garnet Valley Ranch

Orchard + Field Cranberry

Orchard + Field Cranberry is a vibrant, limited-edition blend of orchard fruit and field berries. Bursting with notes of Swedish Berries, baked apple, and tart cranberry, this 5% ABV wine is lightly sparkling and perfectly balanced. Enjoy it over ice, with a splash of soda, or on its own as the ideal companion for holiday gatherings and festive moments.

Haywire

Baby Bub

Affectionately named after our daughter Alison, The Bub quickly became a Haywire favourite — a sparkling wine perfect for gifting or simply treating yourself. Now, we're thrilled to share Baby Bub, a limited-release in a 375 mL bottle made for life's everyday celebrations.

Crafted in Summerland, BC by winemaker Matt Dumayne, this 100% Okanagangrown blend of Chardonnay with a touch of Pinot Noir shines with notes of strawberry, raspberry, and white peach. Fresh, fruit-forward, and beautifully balanced, Baby Bub is a bright, bubbly celebration of care, place, and joy.







FALL FEATURE WINES

Our fall features offer a collection perfectly paired for cooling days and evenings where the BBQ is placed into storage in favour of stove and oven prepared meals. Think roast chicken or traditional turkey dinner, pasta with roast squash and roasted hazelnuts, stews and spicy Asian dishes. These wines will help you gently ease into the next season.

HAYWIRE 'THE BUB' 2018

The Bub is made from 64% Chardonnay and 36% Pinot Noir. Primary fermentation took place in concrete tanks before bottling for secondary fermentation. Dry and intensely lifted aromas of brioche and fresh lively citrus. The pallet is weighty with a delicate and very fine mousse.

> MATT SAYS: This wine is a textural sensation. Drinking superbly now. It's the bottle to drink while deciding what to drink for dinner.



GARNET VALLEY RANCH CHARDONNAY 2022

Estate grown Chardonnay grapes were whole cluster pressed and fermented in concrete tanks. The wine was aged in a combination of concrete and stainless steel. Lifted aromas of melon, pineapple, citrus and stone fruits and a lush minerality give this wine a mouthwatering lengthy finish. A perfect pairing to grilled seafood, roasted chicken, and creamy cheeses.

MATT SAYS: An ethereal explosion of delicacy and site expression. How's that for an oxymoron?



Naturally fermented in concrete, full malolactic fermentation and extended lees ageing. This rosé exhibits red berry aromatics leading to a harmonious balance of lush sweet and savoury fruit and a juicy framework of acidity.



MATT SAYS: Slay all day, then rosé! This rosé!

NARRATIVE MALBEC 2019

Malbec grapes grown in Osoyoos were destemmed and allowed to ferment naturally in concrete tanks prior to being basket pressed and allowed to age for 11 months. The warm southern days combined with the cooling lake effect has produced a rich and luscious wine with great retention of natural acidity and freshness. Rich blueberry flavours explode with a juicy burst of suppleness.

MATT SAYS: this wine goes with anything! Gamey venison to blueberry pie and ice cream. The sweet berry fruit pops!



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



MATT SAYS: A great expression of Pinot Noir from a warm Okanagan season. Perfect Pinot!



This Certified Organic Cabernet Sauvignon from Osoyoos was unencumbered from any additives or oak ageing. After 11 months of concrete ageing post basket pressing, the wine was settled naturally and bottled. Bright lifted red fruit gives way to a mouthwatering and delicate yet brooding palate. Lush textural notes are framed by supple tannins, fine acidity and a very lengthy finish.

MATT SAYS: Like a warm hug. Oak free Cabernet to highlight the delicious organic fruit.



