

haywire

CHARDONNAY 2021

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% Chardonnay was whole bunch pressed and fermented naturally in concrete tanks 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 oysters or a rich halibut in a white wine cream sauce.

WINEMAKERS

Matt Dumayne and Kat D'Costa

Brix 22 | pH 3.65 | TA 5.8 | RS 0.0 | Alc 12.5%

