

haywire

GAMAY 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% Gamay fermented in small open top tanks with twice daily punchdowns for four weeks. 75% whole cluster for increased mid palate weight. Deep rich berry fruit intertwines with a delectable herbaceousness and a silky finish that only Okanagan Gamay can deliver. Textbook. Pair with gourmet pizzas or charcuterie.

WINEMAKERS

Matt Dumayne and Kat D'Costa

Brix 24 | pH 3.58 | TA 6.1 | RS 2.4 | Alc 12.5%

