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About a Sunday in August

a Sunday in August is a small-batch natural winery in British Columbia, Canada. We make wine that we want to drink. We support organic, biodynamic and sustainable local farmers across the province. All of our wines are alive, unfined, unfiltered and naturally fermented with ambient yeasts. We practice minimal intervention in the cellar, using no chemicals or additives (except trace amounts of sulphur).



a Sunday in August's 2019 vintage

2019 was a challenging vintage in BC. Heavy autumn rains increased disease pressure on the grapes. This meant we had to pick the grapes quickly, weather-permitting. As a natural wine producer, we're only as good as our ingredients: grapes.

We handsorted the grapes, choosing only the best and leaving up to 75% (depending on the crop) for Mother Nature. Nutrient deficiencies caused some of our ferments to move slowly—a few of which were still bubbling in Spring 2020. Despite this, our hard work and diligence paid off.

2019 includes some of our best wine to date! We experimented with co-ferments, maceration times, piquettes and new varietals with magical balance, texture, ripeness and acidity.

Splash!





Piquette Blanc

The epitome of summer vibes: zippy, textural, floral and effervescent with notes of orange, mango and rosehip iced tea. Serve chilled to pals on a beach.

Location: Okanagan Valley, BC Farming: Organic & organic non-certified Ingredients: Organic Pinot Blanc, organic non-certified Gewurztraminer grapes, water, organic honey, sulphur

Winemaking

- 2-week maceration of pressed grapes with wild yeasts
- 25% fermenting grape juice added back to piquette during maceration
- Élevage 5 months over winter
- Organic honey added in spring for a natural secondary fermentation in bottle and can
- Unfined, unfiltered and naturally fermented with ambient yeasts





Label Art Claire Milbrath | clairemilbrath.com



SKU 102109 100 cases of bottles / 2400 cans 7.1% alcohol 750ml bottle / 375ml can



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Piquette Rose

Splashy, light bubbles with notes of watermelon, light berries and rooibos iced tea. Serve chilled to pals in nature.

Location: Okanagan Valley, BC Farming: Organic Ingredients: Organic Pinot Blanc, organic non-certified Gewurztraminer grapes, water, organic honey, sulphur

- 12-day maceration of pressed grapes with wild yeasts
- 25% fermenting grape juice added back to piquette during maceration
- Élevage 5 months over winter
- Organic honey added in spring for a natural secondary fermentation in bottle and can
- Unfined, unfiltered and naturally fermented with ambient yeasts



Piquette Rouge

Light spritzy red wine with all the berries and brambles of a summertime picnic.

Location: Similkameen Valley, BC Farming: Organic Ingredients: Organic Merlot, organic Cabernet Franc grapes, water, organic honey, sulphur

Winemaking

- 10-day maceration of pressed grapes
- 25% fermenting grape juice added back to piquette during maceration
- Élevage 5 months over winter
- Organic honey added in spring for a natural secondary fermentation in bottle
- Unfined, unfiltered and naturally fermented with ambient yeasts



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SKU 102007 75 cases of bottles 7.1% alcohol 750ml bottle SKU 132657 600 cases produced 12.4% alcohol 750ml bottle



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Pinot Gris

Super bright magical summer wine. Light crop of PG so we co-fermented with friends: Pinot Blanc and Gewurztraminer to give it extra acidity, pop and floral tones. Clean & fresh with grapefruit zip and texture.

Vineyard: Okanagan and Similkameen Valleys, BC
Location: Kelowna, Okanagan Valley and Keremeos,
Similkameen Valley, BC
Farming: Organic & organic non-certified
Ingredients: Pinot Gris, 15% Pinot Blanc, 8% Gewurztraminer grapes,
sulphur

- Semi-carbonic whole berry maceration
- 90% 3-4 days; 10% 7-days on skins
- Élevage for 6 months in stainless steel
- Full natural malolactic fermentation in December 2019
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Bottled with some lees



SKU 102015 25 cases produced 12% alcohol 750ml bottle



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Pinot Gris Single Barrel

Single barrel, single vineyard gogo juice that I loved so I kept it separate. Zingo! For Friends of Summer Society (wine club) and maybe those who ask nice.

Vineyard: Keremeos, BC, Single vineyard
Location: Kelowna, Okanagan Valley and Keremeos,
Similkameen Valley, BC
Farming: Organic
Ingredients: Organic Pinot Gris grapes, sulphur

- 7-days on skins
- Semi-carbonic whole berry maceration
- Élevage for 6 months in neutral oak barrel with some lees stirring
- Full natural malolactic fermentation in December 2019
- Unfined, unfiltered and naturally fermented with ambient yeasts



Sauvignon Blanc

Tropical summer with splashes of guava, peaches, pineapple and lychee. Creamy round finish from the natural malolactic fermentation and the extended lees contact in barrel.

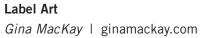
Location: Naramata, BC Farming: Sustainable, organic practices Ingredients: Sauvignon Blanc grapes, sulphur

Winemaking

- 12-hour maceration
- Fermented and élevage in neutral oak barrel on lees
- Full malolactic fermentation
- Unfined, unfiltered and naturally fermented with ambient yeasts



SKU 102101 250 cases produced 12% alcohol 750ml bottle





SKU 132642 25 cases produced 13.5% alcohol 750 ml bottle



Label Art Celia Duthie

Chardonnay

This big and beautiful dried pineapple delight is still fermenting away slowly for a late summer finish.

Location: Oliver, BC Farming: Organic Ingredients: Organic Chardonnay grapes, sulphur

- 1-day maceration
- Fermented and élevage in neutral oak barrel
- Full malolactic fermentation
- Barrel topped with organic Riesling (appr 2-3% added)
- Unfined, unfiltered and naturally fermented with ambient yeasts



Riesling

Clean and bright riesling with lots of apple and pretty texture from barrel fermentation and aging.

Location: Oliver, BC Farming: Organic Ingredients: Organic Riesling grapes, sulphur

Winemaking

- 1-day maceration
- Fermented and élevage in neutral oak barrels
- Lees stirring
- Unfined, unfiltered and naturally fermented with ambient yeasts



SKU 132645 100 cases produced 12.5% alcohol 750 ml bottle





SKU 102001 100 cases produced 12.5% alcohol 750ml bottle



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Syrah

This magical semi-carbonic Syrah is light and lifted after a short maceration. It is full of life, depth and fruity fun.

Location: Oliver, BC Farming: Sustainable Ingredients: Syrah grapes, sulphur

- 5-days semi-carbonic maceration destemmed whole berry
- 6-months élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts



Merlot & Cabernet Sauvignon

Light, bright and lovely fruit blend ready to be served at your next French bistro lunch or summer picnic.

Location: Keremeos, BC, Single vineyard Farming: Organic Ingredients: Organic Merlot, organic Cabernet Sauvignon grapes, sulphur

Winemaking

- Destemmed and fermented with whole berries
- 2-week maceration of Merlot; 5-day maceration of Cabernet Sauvignon
- Fermented and élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts



Label Art Darby Milbrath | darbymilbrath.com



SKU 132668 100 cases produced 12.8% alcohol 750 ml bottle SKU 132676 50 cases produced 12.2% alcohol 750 ml bottle



Label Art Darby Milbrath | darbymilbrath.com

Cabernet Franc

This fresh, floral and super bright Cabernet Franc was made in the Loire style. Light and lifted with notes of blackberries and raspberries, fresh herbs, and wild flowers—perfect for stargazing.

Location: Keremeos, BC Farming: Organic Ingredients: Organic Cabernet Franc grapes, sulphur

- Small amount of whole cluster with destemmed whole berries
- 3-weeks semi-carbonic maceration
- 6-month élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts



Merlot

Lifted and powerful single-vineyard merlot with lots of structure and balance.

Location: Keremeos, BC, Single vineyard Farming: Organic Ingredients: Organic Merlot grapes, sulphur

Winemaking

- Partial-crushed berry, majority destemmed whole berry semi-carbonic
- 2-weeks maceration
- Élevage in neutral oak barrel
- Unfined, unfiltered and naturally fermented with ambient yeasts



SKU 132673 50 cases produced 12% alcohol 750 ml bottle

Label Art Claire Milbrath | clairemilbrath.com



SKU 132650 200 cases produced 11% alcohol 750ml bottle



Label Art Claire Milbrath | clairemilbrath.com

Pet Nat Pinot Blanc

Apple and citrus pie with a side of ice cream. This wine is alive and still fermenting! We'll release it once it's ready to be the sparkling life of the party.

Location: Kelowna, BC Farming: Organic Ingredients: Organic Pinot Blanc grapes, sulphur

- Ancestral-method sparkling wine
- 2-days semi-carbonic maceration with whole berries
- Fermented in stainless steel for 2 months
- Hand-bottled with lees late November
- Unfined, unfiltered and naturally fermented with ambient yeasts



Pet Nat Gewurztraminer

Cool, floral, bright, high-acid, super exciting co-ferment of Gewurztraminer and 20% Pinot Blanc. Still fermenting and will be released once it's ready to sparkle and POP!

Location: Okanagan Valley, BC Farming: Organic & organic non-certified Ingredients: Organic non-certified Gewurztraminer, 20% organic Pinot Blanc grapes, sulphur

Winemaking

- Ancestral-method sparkling wine
- 2-days semi-carbonic maceration with whole and destemmed berries
- Pressed into stainless steel to co-ferment for 2 months
- Hand-bottled with lees in late November
- Unfined, unfiltered and naturally fermented with ambient yeasts



SKU 102023 200 cases produced 11.50% alcohol 750ml bottle

Label Art Maggie Boyd | maggieboydceramics.com



Splash!

