

*a Sunday  
in August*

asundayinaugust.com  
mike@asundayinaugust.com

## About a Sunday in August

a Sunday in August is a small-batch, natural winery in British Columbia, Canada. Winemaker Michael Shindler and partner Sam Milbrath set out to make approachable, creative and fun wines that are better for us, our community and our planet.

We buy certified organic grapes from local BC farmers. In the cellar, we are stewards, supporting a natural and living process of fermenting grapes into wine. We do not fine, filter or add anything beyond organic honey to our Piquettes and trace amounts of sulphur at ~10-30 ppm. Our label art celebrates a diverse collection of female artists' work, all of which captures that a Sunday in August feeling.



# a Sunday in August's 2020 Vintage

Our 2020 harvest focused on quality over quantity.

All of our grapes were sourced from certified organic vineyards across the Okanagan and Similkameen Valleys of BC and picked by workers paid over minimum wage (as always, but this is important to us to mention). We experimented with new and fun grape varietals, exciting co-ferments and winemaking styles—all of which turned out great and are only in small and super limited batches.

As a result, many of our wines are available for the wine club only.



# PÉTILLANT NATUREL

*Our naturally sparkling wines are made in the ancestral method.*

SKU 132650  
150 cases made  
12% alcohol  
750ml bottle



Label by Claire Milbrath

## 2020 Pinot Blanc Pétillant Naturel

Made in the ancestral method, our Pinot Blanc Pét Nat showcases nature's fine balance of texture and acid with the perfect amount of skin-contact and bottled residual sugar for more celebratory bubbles. It's bright, structured and fruity—and tastes like a tangerine creamsicle.

**Vines:** Single Vineyard, Kelowna, BC

**Farming:** Certified Organic

**Ingredients:** Organic Pinot Blanc grapes, 20 ppm sulphur

### Winemaking

- Whole berries, destemmed
- 5 days semi-carbonic maceration
- Ancestral method: Bottled during primary fermentation
- 5-months on lees in bottles
- Disgorged spring 2021
- Unfined, unfiltered and naturally fermented with ambient yeasts



# 2020 Cabernet Sauvignon & Riesling Pétillant Naturel

Our ancestral method Cabernet Sauvignon and Riesling co-ferment Pét Nat is an explosion of cherries and wild herbs with great acidity. Served chilled and open carefully—this wine wants to party.

**Location:** Oliver & Kelowna, BC

**Farming:** Certified Organic

**Ingredients:** 70% Organic Cabernet Sauvignon grapes, 30% Organic Riesling, 10 ppm sulphur

## Winemaking

- Whole berry, destemmed
- 5 days semi-carbonic maceration of Cabernet Sauvignon; 2 days semi-carbonic maceration of Riesling
- 2-weeks co-fermentation in neutral oak barrels
- Ancestral method: Bottled mid-November 2020 on the lees during primary fermentation
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Undisgorged

SKU 102101  
30 cases made  
12.1% alcohol  
750ml bottle



Label by Tessa Perutz



# WHITE WINES

SKU 132645  
50 cases made  
11.8% alcohol  
750 ml bottle



Label by Darby Milbrath

## 2020 Old Vine Riesling

In celebration of some of the oldest (40 year old!) vines in the Okanagan valley, we've made a super special cellar wine that tastes like Meyer lemons, Bosc pears, creamy and zippy, fresh lemon balm herbs. Beautiful fruit and intense acid, yet smooth, clarified and pretty. This will age for years to come.

**Location:** Single Vineyard, North Okanagan Valley, BC

**Farming:** Certified Organic

**Ingredients:** Organic Riesling grapes, 20 ppm sulphur

### Winemaking

- Whole berries, destemmed
- 2 days semi-carbonic maceration
- Unfined, unfiltered and naturally fermented with ambient yeast
- Wine club only



## 2020 Carbonic Gewurztraminer, Cuvée Wonky

True carbonic macerated wine for a Sunday in August, Cuvée Wonky is a smooth jazzy wine inspired by our friends at Juice Bar in Vancouver. This beautiful orange-coloured wine brings its tangerine dream, mineral, tea and apricot-iness to spicy parties.

**Location:** Single Vineyard, Peachland, BC

**Farming:** Certified Organic

**Ingredients:** Organic Gewurztraminer grapes, 25 ppm sulphur

### Winemaking

- Whole cluster
- 7 days full carbonic maceration in a stainless steel tank
- 5-month élevage on the lees in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Wine club only

SKU 102023  
50 cases made  
14% alcohol  
750 ml bottle



Label by Amal Peerzada



SKU 102015  
100 cases made  
13.1% alcohol  
750ml bottle



Label by Tessa Perutz

## 2020 Pinot Gris, Cuvée Splash

From one of our favourite vineyards in the Similkameen Valley, we vinified this Pinot Gris on its own as Cuvée Splash—and we're glad we did. This tropical fruit banger tastes like guava and fresh wild strawberries on a summer day. Balanced tannins and acidity with a creamy smooth finish.

**Location:** Single Vineyard, Keremeos, BC

**Farming:** Certified Organic

**Ingredients:** Organic Pinot Gris grapes, 20 ppm sulphur

### Winemaking

- 7 days maceration: ½ whole-cluster carbonic maceration; ½ destemmed, semi-carbonic
- Pressed and blended into neutral oak barrels
- 5-month élevage in neutral oak
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Very limited





## 2020 Pinot Gris

Our most popular signature wine, the Pinot Gris is a magical, super bright and pretty summer wine. It smells like flowers and minerals and tastes like grapefruit candies, peaches and cream. Co-fermented with Gewurztraminer to give it extra fruit and florality.

**Location:** Okanagan Valley, BC

**Farming:** Certified Organic

**Ingredients:** Organic Pinot Gris grapes, 10% Organic Gewurztraminer grapes, 20 ppm sulphur

### Winemaking

- Whole berry, destemmed
- 5 days semi-carbonic maceration
- 5-month élevage in stainless steel tank
- Unfined, unfiltered and naturally fermented with ambient yeasts

SKU 132657  
600 cases made  
13.5% alcohol  
750ml bottle



Label by Claire Milbrath



SKU 102001  
50 cases made  
11.3% alcohol  
750ml bottle



Label by Tessa Perutz

## 2020 Zweigelt

This Austrian-heritage grape created the most crushable berry explosion wine yet. Our 2020 Zweigelt is clean, delicious, light and bright, bringing a zippy-raspberry-spice moment that you'll want to savour.

**Location:** Single Vineyard, West Kelowna, BC

**Farming:** Certified Organic

**Ingredients:** Organic Zweigelt grapes, 20 ppm sulphur

### Winemaking

- Whole berries, destemmed
- 14 days semi-carbonic maceration
- 5-month élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Wine club only



## 2020 Cabernet Franc

We love Cabernet Franc and strive to make it how we like it best: pretty, lifted, exciting and alive. This year's Cabernet Franc is just that. It's a raspberry, cherry cola, bramble leaf, graphite, spice of a wine with great tannins and nice mineral finish.

**Location:** Single Vineyard, Keremeos, BC

**Farming:** Certified Organic

**Ingredients:** Organic Cabernet Franc grapes, 20 ppm sulphur

### Winemaking

- Whole berries, destemmed
- 23 days semi-carbonic maceration
- 5-month élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Wine club only

SKU 132676

50 cases made

13.4% alcohol

750 ml bottle



Label by Darby Milbrath



SKU 132673  
100 cases made  
13.2% alcohol  
750 ml bottle



Label by Claire Milbrath

## 2020 Merlot

Our 2020 Merlot was made with grapes from one of our favourite vineyards in the Similkameen Valley. It smells like a dark cherry pie with cream and tastes like Italian plums with a hint of coffee, coco and light tannins on the finish.

**Location:** Single Vineyard, Keremeos, BC

**Farming:** Certified Organic

**Ingredients:** Organic Merlot grapes, 20 ppm sulphur

### Winemaking

- Whole berries, destemmed
- 15 days semi-carbonic maceration
- 5-month élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts
- Very limited



## 2020 Cabernet Merlot

Lovely fruit blend ready to be served at your next French-style bistro lunch or summer picnic. Lots of light chocolate, bramble berry spice with a mineral finish.

**Location:** Keremeos and Oliver, BC

**Farming:** Certified Organic

**Ingredients:** Organic Cabernet Sauvignon grapes, organic Merlot grapes, 20 ppm sulphur

### Winemaking

- Whole berry, destemmed
- 14 days semi-carbonic maceration
- 5-month élevage in neutral oak barrels
- Unfined, unfiltered and naturally fermented with ambient yeasts

SKU 132668  
350 cases made  
13% alcohol  
750 ml bottle



Label by Darby Milbrath



# PIQUETTE

*Low-alcohol, spritzy natural wine made from our second-pressed organic grape pomaces, water and organic honey.*

SKU 102106 / 10193+  
100 cases of bottles / 200 x 24 cans  
7.1% alcohol  
750ml bottle / 375ml can



Label by Claire Milbrath

## 2020 Piquette Blanc

This low-alcohol spritzy wine tastes like cantaloupe, melons, apricots, peaches and cream. It's smooth, light, bright and pretty—and the perfect fizzy beach-side drink for some much-needed chilling out this summer.

**Location:** Okanagan Valley, BC

**Farming:** Certified Organic

**Ingredients:** Organic Riesling grapes, organic Gewurztraminer grapes, organic Pinot Blanc grapes, water, organic Northern BC honey, trace sulphur

### Winemaking

- 14 days maceration of pressed grapes and water
- 15% fermenting grape juice added to co-ferment
- 5-month élevage over winter
- Organic honey added at bottling for a natural secondary fermentation
- Unfined, unfiltered and naturally fermented with ambient yeasts



## 2020 Piquette Rose

Smells like roses, wild raspberries and strawberries, this pretty, light and smooth low-alcohol wine tastes like a salty and floral watermelon spritzy summer drink. Perfect pool-side drink to be served chilled with good friends.

**Location:** Okanagan Valley, BC

**Farming:** Certified Organic

**Ingredients:** Organic Pinot Gris grapes, organic Merlot grapes, organic Gewurztraminer grapes, water, organic Northern BC honey, trace sulphur

### Winemaking

- 14 days maceration of pressed grapes and water
- 15% fermenting grape juice added to co-ferment
- 5-month élevage over winter
- Organic honey added at bottling for a natural secondary fermentation
- Unfined, unfiltered and naturally fermented with ambient yeasts

SKU 102109 / 14272+  
100 cases of bottles / 300 x 24 cans made  
7.1% alcohol  
750ml bottle / 375ml can



Label by Claire Milbrath



SKU 102007

100 cases of bottles / 150 x 24 cans made

7.1% alcohol

750ml bottle / 375ml cans



Label by Claire Milbrath

## 2020 Piquette Rouge

A low-alcohol sparkling wine, our Piquette Rouge is made from rehydrated grape pomaces from our red wines. It tastes like a fuzzy cherry candy, brambles, blackberries and flowers and packs a higher acidity and flavour punch than the rest. Delicious sunset drink to be served and shared chilled.

Location: Okanagan Valley, BC

Farming: Certified Organic

Ingredients: Organic Merlot grapes, organic Cabernet Franc grapes, organic Cabernet Sauvignon grapes, organic Zweigelt grapes, water, organic Northern BC honey, trace sulphur

### Winemaking

- 14 days maceration of pressed grapes and water
- 15% fermenting grape juice added to co-ferment
- 5-month élevage over winter
- Organic honey added at bottling for a natural secondary fermentation
- Unfined, unfiltered and naturally fermented with ambient yeasts





# Splash!

[asundayinaugust.com](http://asundayinaugust.com)

[mike@asundayinaugust.com](mailto:mike@asundayinaugust.com)

