

2023 VINTAGE LOOKBOOK

a Sunday in August



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Photo by Chris Naidu



*a Sunday
in August*

ABOUT A SUNDAY IN AUGUST

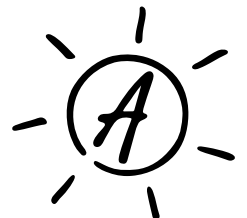
We let the grapes make the wine.

Our fruit is organically grown in BC, Canada's Okanagan Valley and on Vancouver Island's Saanich Peninsula. We farm many of the vineyards, including our own on Salt Spring Island, and partner with farmers who share our love and care for the planet and our health.

In the cellar, we are stewards of the natural, wild fermentation process. We do not intervene, fine, filter or add anything except organic grapes and trace sulphur at up to 30 parts-per-million.

We make wine that we want to drink. Every bottle is alive. They're light, bright, beautiful and balanced, full of fruit and flavour.

– Mike Shindler & Sam Milbrath



HELLO, VINTAGE 2023

This was our first year making wine at our winery on Salt Spring Island, BC! The wines are fantastic. Our 2023 cuvées are riper and have a denser, richer fruit concentration than ever.

This year was also our most challenging and smallest, most-limited batch yet.

Winter damage from extremely low temperatures in the Okanagan cut yields by over 60%, while smoke forced us to limit skin contact. So, for our whites from the interior, we did whole cluster direct presses; for our reds, we did quick, full carbonic macerations, removing any free-run juice daily. Our coastal wines, on the other hand, were a breeze to make.

Our hard work, effort, and care paid off. We have a rainbow of exclusive (only one barrel made of several cuvées), delicious, organic, and natural BC wines for you to enjoy.

Natural wine, feeling fine!

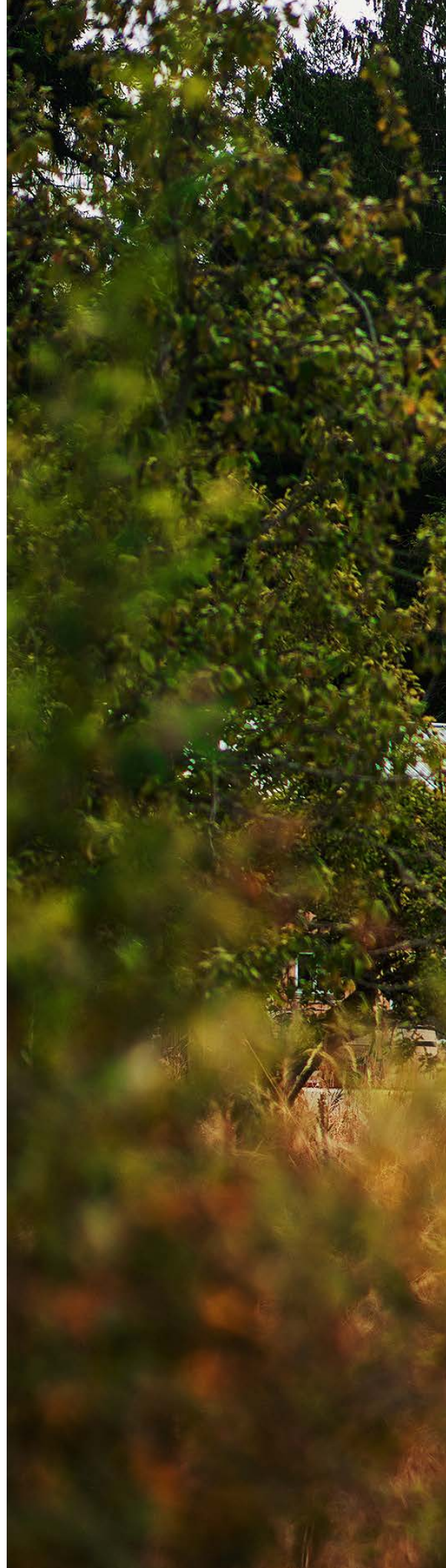




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2023

CARBONIC ORANGE

Tangerine with a touch of sweet ginger and juicy peach, and bright acidity. Intro orange wine for orange-curious folks.

Location: Okanagan Valley, BC

Farming: Organic

Ingredients: Gewürztraminer & Riesling grapes,
30ppm sulphur

Winemaking

- Naturally fermented
- 8 Days carbonic maceration
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Claire Milbrath*

SKU #316458

White wine

180 cases made

14.4% alc.

750mL bottles

Available wholesale & online



2023

PINOT BLANC

Rich-bodied from barrel fermentation and lees stirring, creamy with a fresh Meyer Lemon and crunchy minerality.

Location: Lilypond Vineyard, Okanagan Falls, BC

Farming: Organic

Ingredients: Pinot Blanc grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- Direct press
- Élevage on lees in neutral oak puncheons
- Unfined & unfiltered

Label art | *Claire Milbrath*

SKU #277693

White wine

100 cases made

13.7% alc.

750mL bottles

Available wholesale & online



2023

RIESLING

Super ripe and high-end--dry, full-bodied with a citrusy lemon minerality. One of our best Riesling cuvées yet.

Location: Single vineyard, Okanagan Falls, BC

Farming: Organic

Ingredients: Riesling grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- Direct press
- Élevage in neutral oak puncheon
- Unfined & unfiltered

Label art | *Darby Milbrath*

SKU #132645

White wine

50 cases made

14.1% alc.

750mL bottles

Available wholesale & online



2023

SAUVIGNON BLANC & SÉMILLON

Creamy, tropical pineapple—very juicy and expressive with ripe fruit. Interplanted in a single vineyard and co-fermented.

Location: Single vineyard, Peachland, BC
Farming: Certified Organic; dry farmed
Ingredients: Sauvignon Blanc & Sémillon grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- Direct press
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Celia Duthie*

SKU #414160
White wine
25 cases made
13.6% alc.
750mL bottles
Available wholesale & online



2023

ROSÉ, PINOT NOIR

Late-summer cherries bursting with juice and fresh strawberries with some nice minerality.

Location: Single vineyard, Peachland, BC

Farming: Certified Organic

Ingredients: Pinot Noir grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- 1 Day maceration
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Celia Duthie*

SKU #414157

Rosé wine

120 cases made

14.7% alc.

750mL bottles

Available wholesale & online



2023

GAMAY PÉTILLANT NATUREL

Coastal cranberries with bright acidity and mineral salinity—super fun, yet complex and celebratory pét nat.

Location: Single vineyard, Saanich Peninsula, Vancouver Island, BC

Farming: Organic

Ingredients: Gamay grapes, 30ppm sulphur

Winemaking

- Ancestral method
- 1 Day maceration
- Single natural ferment; élevage in stainless steel
- Bottled at 1.8 Brix
- Unfined & unfiltered
- Disgorged 6 months after bottling

Label art | *Alexandrya Eaton*

SKU #411275

Sparkling wine

77 cases made

10.8% alc.

750mL bottles

Available wholesale & online



2023

SPARKLING PINOT GRIS

Our jazzy pink Pinot Gris from past years made sparkling this year. Tasty grapefruit, mineral bubbles made in traditional method.

Location: Okanagan, BC

Farming: Organic

Ingredients: Pinot Gris grapes, sulphur, yeast

Winemaking

- Traditional method
- Natural primary fermentation
- 1 day maceration
- Élevage in stainless steel
- Yeast added at bottling for secondary fermentation
- Unfined
- Disgorged spring 2024

Label art | *Claire Milbrath*

SKU #14269

Sparkling wine

200 cases made

12% alc.

750mL bottles

Available wholesale & online



2023

CABERNET OK

Blend of Cabernet Sauvignon, Cabernet Franc, and Merlot from the Okanagan Valley for a light, fun, and expressive wine with notes of blackberry, dark cherries, and wild strawberries.

Location: Okanagan Valley, BC

Farming: Organic

Ingredients: Cabernet Sauvignon, Cabernet Franc & Merlot grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- 3 Day maceration
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Leia Bryans*

SKU #316436

Red wine

200 cases made

12.7% alc.

750mL bottles

Available wholesale & online



2023

ISLAND VIBES

Fun red & white co-ferment of coastal-grown Foch and Ortega. Dark berry notes from the inky Foch, balanced with a pretty, fresh lightness from the Ortega.

Location: Saanich Peninsula,
Vancouver Island, BC

Farming: Organic

Ingredients: Ortega & Foch grapes,
30ppm sulphur

Winemaking

- Naturally fermented
- Co-ferment
- 10 Day maceration
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Line Hachem*

SKU #343478

Red wine

250 cases made

11.8% alc.

750mL bottles

Available wholesale & online



2023

PINOT NOIR, LILYPOND VINEYARD

Full carbonic maceration for six days with free-run juice removed daily made a concentrated juicy flavour of red cherries and ripe raspberries with great minerality.

Location: Lilypond Vineyard,
Okanagan Falls, BC

Farming: Organic

Ingredients: Pinot Noir grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- 6 Day carbonic maceration in stainless steel; free-run juice removed daily
- Élevage in 500L neutral oak puncheons
- Unfined & unfiltered

Label art | *Darby Milbrath*

SKU #469740

Red wine

150 cases made

14.3% alc.

750mL bottles

Available wholesale & online



2023

PINOT NOIR, PEACHLAND

Full carbonic maceration for six days made a darker, broodier, classic Pinot Noir flavour with baking spice and dark cherry notes.

Location: Single vineyard, Peachland, BC

Farming: Certified Organic

Ingredients: Pinot Noir grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- 6 Day carbonic maceration
- Élevage in neutral oak barrels
- Unfined & unfiltered

Label art | *Claire Milbrath*

SKU #132660

Red wine

50 cases made

14.5% alc.

750mL bottles

Available wholesale & online



2023

ROTBURGER

THE GRAPE FORMERLY KNOWN AS ZWEIFELT

Juicy, overripe raspberries. Clean and bright with a slight peppery spice--super glou glou fave again this year.

Location: Single vineyard, Peachland, BC

Farming: Certified Organic

Ingredients: Rotburger/Zweigelt grapes, 30ppm sulphur

Winemaking

- Naturally fermented
- 1 Day maceration
- Élevage in stainless steel
- Unfined & unfiltered

Label art | *Tessa Perutz*

SKU #431472

Red wine

25 cases made

13% alc.

750mL bottles

Available wholesale & online



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