

*Liquidity*TM

Winery
Bistro
Gallery



the art of wine

“*This view should be
hanging in the Louvre.*”

– JENNIFER COCKRALL-KING,
WINE JOURNALIST





Great Wineries of the Okanagan™



Treat your senses to a visit to our state-of-the-art winery, bistro and gallery. Sample award-winning wines while surrounded by great modern art. Enjoy delicious, locally sourced meals indoors or on our beautiful patio, alongside an infinity water feature.

Winery

Liquidity wines are estate grown and hand harvested. We use sustainable and time-tested viticultural practices to provide the finest growing environment for our vines. The proof is in every glass of award-winning Liquidity wine we produce.

Our winemaker, Alison Moyes, acquired a degree in Oenology & Viticulture from Brock University. Following several seasons working in the Niagara region, Alison moved to the Okanagan and worked for two top wineries in the Valley prior to joining the team at Liquidity Wines. With equal parts artistry and science, winemaking is a perfect fit for Alison. Her goal is to produce authentic, expressive wines of the highest quality.

Bistro

Liquidity Bistro, lead by Head Chef Matt Martin, focusses on seasonal, sustainable, artful food. We are particularly excited to start our own farm garden here at the winery in 2018. It is incredibly important for people to know the story behind their food, and this will provide diners with access to hyper-local ingredients that they can actually see growing onsite. We are also partnering with some amazing local farmers and businesses who share and support our beliefs.

Art Gallery

Ever-evolving art installations are in the bistro, tasting room and throughout the grounds. All design aspects of this property have been carefully chosen by the owner, Ian MacDonald.

After growing and selling award-winning grapes to other wineries for over two decades we decided it was time to make our own.

Liquidity's land is rich in history, just as its soils are rich in the perfect minerals to grow a range of varietals. Ten thousand years ago, glaciers covering the landscape deposited sand and gravel soils onto the south-facing property, which created ideal growing conditions for fruits.

Back in the 1930s, entrepreneur and engineer Charlie Oliver came to the area and developed Oliver Ranch. There he planted over 110 acres of luscious fruit trees, including cherries, peaches, apricots and pears. It has been said that in its day the Oliver Ranch was the largest soft fruit orchard in the British Empire. A pioneer in the development of irrigation systems, he built the ponds and pipelines that still nourish our vineyard.

Oliver Ranch was sold and broken up in 1971. A 30 acre portion of the original ranch became what is now Liquidity. Some German grape varietals were first planted on the site as far back as 1976.

Starting in 1991, all non-vinifera vines have been replaced with our current varietals, which include Pinot Noir, Chardonnay, Pinot Gris, Viognier, Merlot, Riesling and Dornfelder.

We use sustainable and time-tested viticultural practices to provide the finest growing environment for our vines. Great wines start with great grapes.

Liquidity. Fine wines. 25 years in the making and now ready to share with the world.

“*Look out the dining room window and
you might think you’re in Italy, the way
the rolling hills criss-cross for miles.*”

– ERIN IRELAND, FOOD & RESTAURANT REPORTER



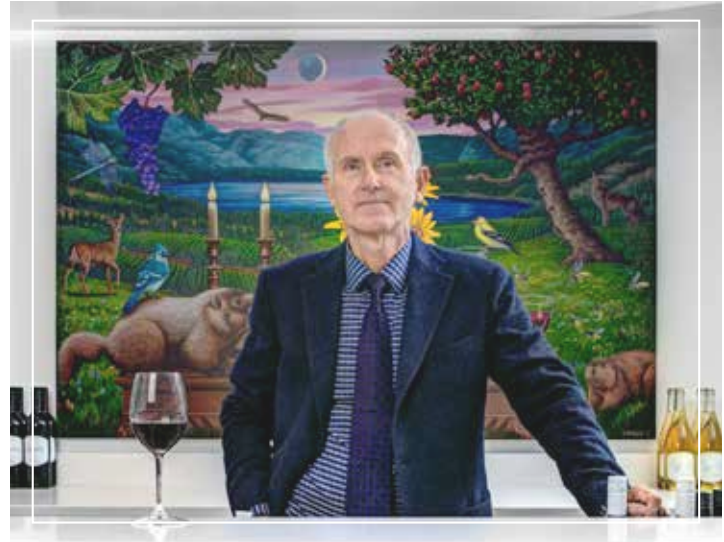
President
IAN MACDONALD



Ian MacDonald is the hands-on manager and creative mind of Liquidity. Born in Montreal, Ian's professional life had him work as vice-president of sportswear-maker Sunice at the 1988 Winter Olympics. He fell in love with the Olympic Games and formed his company, Moving Products Inc., which was involved in arranging non-athletic uniforms at every Olympics through London 2012.

However, his passion for wine and art drew him and his business partners to the Okanagan Valley. They wanted to create a place that showcases the natural beauty of the South Okanagan along with its world-class wines. Ian has been creating his vision of an encompassing cultural experience, designing the Liquidity brand from the ground up. His goal is to have Liquidity recognized as one of the premiere boutique wineries in Canada, and in the world.

When not pouring wine at the tasting room or chatting with customers on the patio, Ian can be found hunting for new art and design ideas.



As President, Ian's a hands-on manager, instrumental in crafting a world-class destination boutique winery, where fine, terroir-based wines meld seamlessly with exceptional cuisine and provocative art.

– ROSLYNE BUCHANAN,
WESTCOAST HOMES & DESIGN

A bottle of Liquidity 2015 rosé wine and a glass of rosé wine are placed on a light-colored surface in the foreground. The bottle has a white label with the word "Liquidity" in a cursive font, "2015" below it, and "rosé" at the bottom. The glass is partially filled with red wine. In the background, there is a calm lake reflecting the sky, with rolling green hills and mountains under a blue sky with scattered white clouds.

“

Pour a glass of your favourite B.C. wine, sit back and simply watch the sun dip behind the mountains, its warm glow glinting off the lake.”

— TRACY CLARK, WESTJET UP MAGAZINE

our team



PHOTOARK

JOEL SARTORE

presented by

*Liquidity*TM

JUNE 23 to SEPTEMBER 3, 2018



SEE WHAT WE CAN

#SaveTogether



THE NATIONAL GEOGRAPHIC PHOTO ARK WILL BE EXHIBITED
AT LIQUIDITY JUNE 23 to SEPTEMBER 3, 2018.

The interaction between animals and their environments is the engine that keeps the planet healthy for all of us. But for many species, time is running out. When you remove one, it affects us all.

The National Geographic Photo Ark is a multiyear effort, led by photographer Joel Sartore, that aims to document every species living in the world's zoos and wildlife sanctuaries, inspire action through education, and help save wildlife by supporting on-the-ground conservation projects.

OUR PARTNERS



Photo Ark is organized and traveled
by the National Geographic Society.

Sotheby's

*Liquidity*TM

EXHIBIT & SALE

JUNE 16, 2018



Featuring Artist
RICHARD HUDSON



Richard Hudson has installed over 50 monumental sculptures in private collections, museums and sculpture parks around the world.


The Tear, Love Me and Twice were laboriously hand crafted. From then, the work has morphed into the increasingly abstract forms we see today. During this period, he worked in wood, bronze, marble and more increasingly polished mirrored steel. The polished mirrored steel became the material of choice for his monumental outdoor sculptures as he became enamoured with the multiple reflections created in the landscape.

He has successfully shown five times with Sotheby's at Chatsworth's 'Beyond Limits' exhibitions and has recently been asked to install his sculpture 'Tear' in the coveted spot outside Madison Square Gardens in New York. He also recently completed a commission to make the largest heart in the world – an 8 metre tall polished mirrored steel sculpture; "Love Me" at the Donum Winery Sculpture Park, in Napa Valley, California. Completing this work has been the culmination of a global journey, from Europe to China in search of a monumental scale method of production.



“My sculpture begins with an idea that surfaces in my imagination unannounced and sometimes uninvited. I start modelling the plasteline, clay, plaster or other materials to give this kernel shape and form, then at this point the final work manifests itself and materializes in my hands.

– RICHARD HUDSON

A photograph of a modern, two-story winery building with large glass windows, illuminated from within, set against a backdrop of rolling hills and mountains at dusk. The building is situated in a vineyard, with rows of grapevines visible in the foreground. The sky is a deep blue, and the overall scene is serene and picturesque.

“Their efforts have produced a beautiful tasting room, an excellent restaurant and an impressive art gallery. The wines are certainly up to the quality of their surroundings.”

– DARREN OLEKSYN, THE CALGARY HERALD

Winemaker
ALISON MOYES



Originally from Southern Ontario, Alison moved to the east coast to attend Dalhousie University and pursue an interest in science, studying Microbiology. During this time, she had the opportunity to work at some of Halifax's finest restaurants. After completing her degree, she began to explore her love of the food and beverage industry further, becoming a certified Sommelier responsible for the largest wine list in the Maritimes.

As her palate developed, she began to consider a career in winemaking and acquired a degree in Oenology & Viticulture from Brock University. Following several seasons working in the Niagara region, the Okanagan beckoned. Alison brings experience from two top wineries in the Okanagan, having worked under Pascal Madevon at Osoyoos Larose and as Winemaker for Stoneboat Vineyards for the past five years.

When not in the cellar or vineyards, you can find Alison enjoying food and wine with friends and spending time outdoors, exploring new hiking trails, at the beach and in the water.



“

*Pinot Noir is my baby.
Pinot Noir is where
my heart is.*

– ALISON MOYES

”

General Manager
RUTH HANBURY



Ruth, originally from Derbyshire in England, grew up being able to travel extensively across the European wine growing regions thanks to her food and wine loving family. Ruth developed this same love and finally sealed her passion for the wine industry whilst working in the vineyards of New Zealand in 2001. After receiving her MA in Management from the University of St. Andrews in Scotland, Ruth went on to work as a consultant to English local authorities on the implementation of Government Policy. She spent seven years working as project manager for a large-scale urban regeneration development company in the UK, working to rejuvenate some of the country's most deprived areas.

Ruth's love for the wine industry finally brought her back in 2012 when she was given the opportunity to move to the Okanagan Valley to follow her dream. She still enjoys getting involved in the vineyard and can be found helping (and enjoying the views) whenever she can. When not 'living her dream' Ruth enjoys continuing her travel to the world's wine regions, particularly if there is a patio with wine and cheese.



*I'm excited to be part of the growth
and development of one of the
world's leading wine regions.*

– RUTH HANBURY



“*The modern update may be even more eye-catching than the Okanagan backdrop, thanks to clean lines, minimalist interiors and a sprawling concrete patio.*”

– WESTERN LIVING MAGAZINE



“*Liquidity manages to make
one of the best (Viogniers)
in the New World.*”

– KAREN MACNEIL, WINE BIBLE



Customer Experience & Communications

ERIN KORPISTO



Wine and Spirit Education Trust (WSET) level 3 certificate holder and graduate of Okanagan College's Wine Sales Certificate program, Erin is an Okanagan girl who, after many years spent working in architecture and travelling abroad, decided to come back to the Valley and pursue her passion for wine.

A self-described "people person", Erin started in the cellar as an assistant winemaker, before moving into the sales and marketing side of the industry. She shares her extensive knowledge and passion for the wines of B.C. through her work as the Customer Experience & Communications Manager at Liquidity Wines in OK Falls, as a wine studies instructor at Okanagan College, along with being a wine blogger and champion of B.C. wines nationally and internationally.

Erin still has not lost the travel bug so she is often planning her next journey – typically to one wine region or another, expanding her knowledge of different varietals, wine styles and terroir, usually with a glass in hand.



“

*Bubbly is the perfect
breakfast wine.*

– ERIN KORPISTO

”

Vineyard Manager JULIEN G. HÉBERT



Julien grew up on a dairy farm in rural Quebec, near Trois-Rivières, which helped him develop a passion for the land at a young age. Raised in the French lifestyle, he was also introduced to wine early in his life. After moving to Quebec City as a teenager to follow his dreams, he worked in many different fields, from a chef's assistant in a high-end restaurant, to a cabinet maker, to working as a research assistant. He put himself through university by working as a dairy farmer, and graduated with a degree in Industrial Engineering.

He was interested in learning more about the wine industry, prompting a trip to the Okanagan in 2014 to explore the region. He worked in a cellar as an assistant winemaker, and was able to work with grapes from throughout the valley, discovering the different varieties and the subtlety of terroir.

Julien joined the Liquidity team in 2015. Believing that wine is made first and foremost in the vineyard has led him back to his first love – the land – and this position has provided him with the chance to connect with the soul of nature and the unique opportunity to grow grapes in exceptional terroir.



“

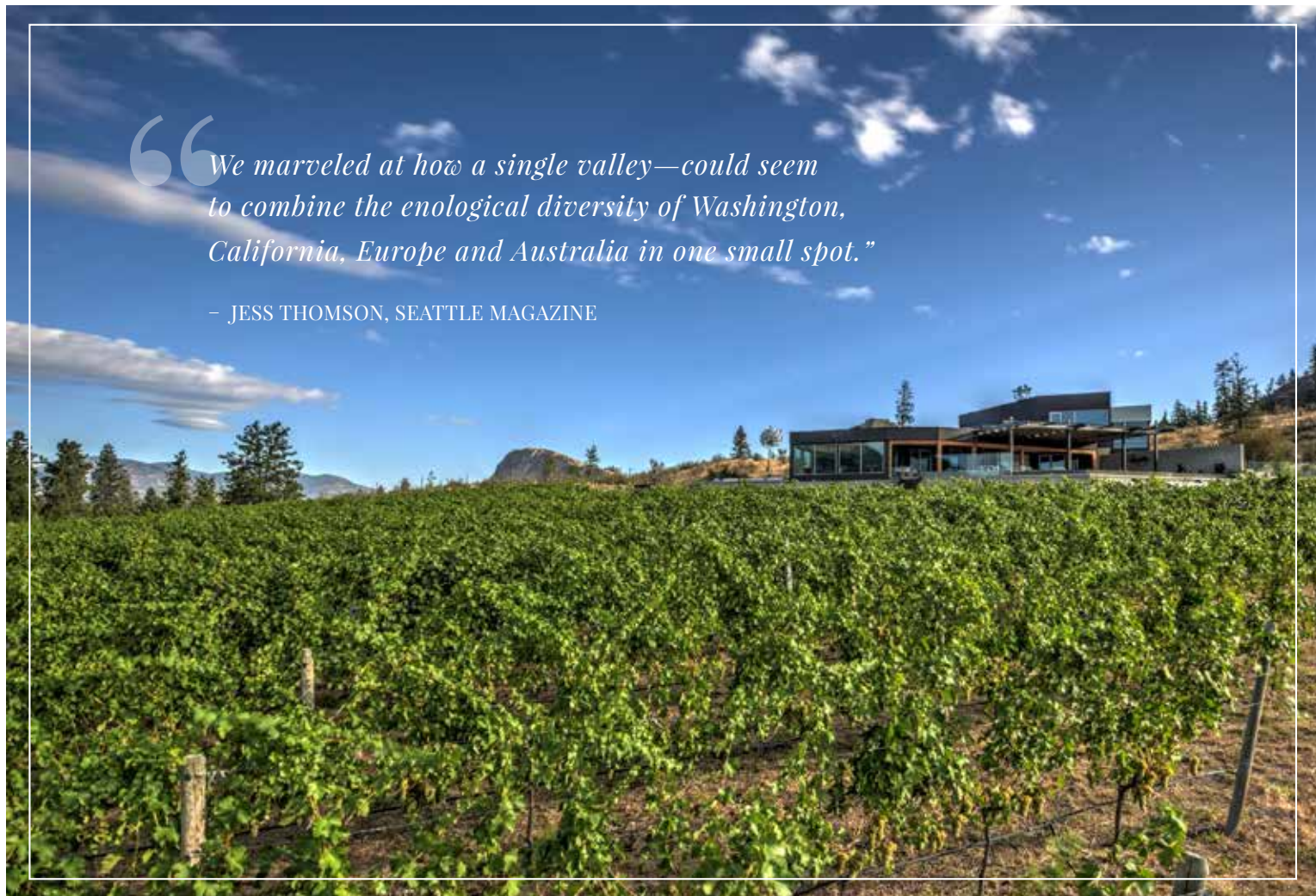
*My mother encouraged me
to believe in myself and to
follow my dreams.*

– JULIEN G. HÉBERT

”

“*We marveled at how a single valley—could seem to combine the enological diversity of Washington, California, Europe and Australia in one small spot.*”

– JESS THOMSON, SEATTLE MAGAZINE



“The view alone is worth the visit to Liquidity, but the food is pretty incredible too.”

– SEATTLE DREDGE



*Tasting Room Supervisor
& Wine Club Coordinator*

STEPHEN JUDGE



Stephen was born and raised in Montreal. Prior to moving to the Okanagan, he worked for a precious metals dealer there. In 2013, he and his partner Catherine moved to the Okanagan so that she could help her parents start their new winery in Oliver, VinAmité Cellars. Stephen also jumped into the wine industry at that time, beginning with the tasting room at Inniskillin and then working at Black Hills Estate Winery for a few years, where he gained experience with wine clubs and the Direct-to-Consumer market. He continues to help out in the wine cellar at his partner's family winery.

Stephen joined the Liquidity team in the spring of 2017 to look after the tasting room and to grow our new Liquidity Wine Club. When Stephen is not in our tasting room or attending wine club member events, he loves to play golf. As a diehard Habs fan, his social schedule is often planned around game nights.



“

*When all else fails,
open Chardonnay.*

– STEPHEN JUDGE

”

Liquidity is proud to be making handcrafted wines that express the individuality of the vineyard, variation of the season and the varietal.


Liquidity's property has 30 acres under vine. The ages of our plants range from over 20 years for some blocks of our Pinot Noir, Chardonnay and Pinot Gris to newly planted Riesling, in 2014. We are proud to grow five Dijon clones and three 'Heritage' clones of Pinot Noir to give our wine added complexity and depth. Alongside the classic Burgundy varietals we are successfully growing Pinot Gris, Viognier, Merlot and are happy to own a rare small lot of mature German Dornfelder.

Harvesting is done by hand in September and October. While the majority of our fruit is estate-grown, we sometimes augment with grapes from carefully selected growers in the Similkameen Valley and the Naramata Bench.

The winemaking process is catered to each individual variety and its characteristics. That being said, whole-bunch pressing, wild fermentation, gentle maceration, intricate blending and the use of French oak only, are just a few of our winemaking practices.

All in all, our passion is wine with purity, dimension and presence. We are applying the highest standards of sustainable viticulture and winemaking to create wines that fulfill the proven potential of our vineyard.

Great wines start with great grapes.

A photograph of a vineyard. In the foreground, a wooden post is visible with a white, shield-shaped label attached to it. The label has the word "Liquidity" in a cursive font, followed by "viognier" in a larger cursive font, and "2005" in a smaller font. At the bottom of the label, "OKANAGAN FALLS" is written in a sans-serif font. The background shows a lush green vineyard with rows of grapevines, and a large, rocky mountain rises in the distance under a cloudy sky.

“Two wines stand out at Liquidity, a bright fresh inviting style of Viognier and a very respectable, savoury Okanagan Pinot Noir.”

– ANTHONY GISMONDI, VANCOUVER SUN



Introducing the Equity Tasting Lounge at Liquidity.

Immerse yourself in a world where fine wine and fine art blend seamlessly together to create the perfect environment for sampling some of the great wines of the Okanagan.

In our contemporary setting, nestled in modern soft seating, you can sample our small batch and reserve wines in varietal specific stemware in a relaxed environment. Our knowledgeable staff will guide you through this sumptuous experience.

These include our 2016 Reserve Chardonnay, named the World's Best at the 2018 Chardonnay du Monde in France as well as the 2016 Equity, our finest Reserve Pinot Noir.



WORLD'S #1 CHARDONNAY



Gold Medal
CHARDONNAY
DU MONDE

France, 2018



GOLD MEDAL WINNER



Switzerland, 2018





Great Wines of the Okanagan™

EQUITY Tasting Club

by *Liquidity*™

Introducing Canada's first tasting club.

**TRY BEFORE YOU BUY IN THE
COMFORT OF YOUR OWN HOME.**

- 3 x 200ml samples with each shipment
- Free shipping on all orders
- Access to special library releases each year
- Includes Winemaker's notes
- Limited Membership space available

try before you buy!





“Great wine and great art pair perfectly with delicious cuisine at Liquidity Winery & Bistro. Winemaker, Alison Moyes is usually nearby and happy to chat about her creations. The Bubbly is delicious and pairs well with bites from the Bistro.”

– SIOBHAN HIGGINS, EDITOR
& PUBLISHER, LAX MAGAZINE

GRAPE VARIETIES

52% CHARDONNAY,
48% PINOT NOIR

PRODUCTION

274 CASES

BOTTLED

APRIL 5, 2018

ALC % VOLUME 12.8%

PH 3.38

TA G/L 7.28 RS G/L 5.2

SKU 380147

NV BUBBLY

This fresh sparkling wine has aromas of citrus, pear, orange blossom, lime leaf and some nutty notes. On the palate it offers creaminess and a fine mousse with flavours of Granny Smith apple, pink grapefruit, melon and a hint of white pepper.

FOOD PAIRINGS

This bubbly would be great with crab, oysters, some light appies or some freshly buttered popcorn.

VITICULTURE

Chardonnay & Pinot Noir both have been cane pruned and then shoot and fruit thinned to produce 2.9 short tons per acre of Chardonnay and 1.75 short tons per acre of Pinot Noir.

WINEMAKING

2016 Pinot Noir was whole cluster pressed and fermented in neutral barrels to age on lees for 16 months. Chardonnay, Chardonnay Musqué and Pinot Noir from the 2017 vintage were harvested, whole-cluster pressed and fermented separately. The 2016 vintage (18% of the Pinot Noir) was blended with the 2017, bringing weight, texture and depth to the finished wine.



“There are several good Pinot Gris to be found in BC especially once you get south of Lake Okanagan. I came across one recently that caught my attention at Liquidity Wines and it is outstanding.”

– JAMES ROMANOW,
THE STARPHOENIX

GRAPE VARIETIES
100% PINOT GRIS

PRODUCTION
780 CASES

BOTTLED
FEBRUARY 22, 2018

ALC % VOLUME 13.1%

PH 3.21

TA G/L 7.05 **RS G/L** 1.35

SKU 747808

2017 PINOT GRIS

This delightful Pinot Gris has aromas of lemon meringue, pear and honeydew melon. On the palate it is creamy with flavours of kiwi, pear, gala apple, pineapple, and a hint of almonds

FOOD PAIRINGS

This wine pairs well light fish dishes, crisp green salads, lemon chicken, vegetable pastas, roasted cauliflower or light apples

VITICULTURE

Our 1996 planting of own rooted clone 457, cane pruned and then shoot and fruit thinned to produce 3.25 short tons per acre.

WINEMAKING

Pinot Gris from our Allendale Vineyard was harvested on Sept 25th and crushed and pressed into stainless steel for fermentation. Pinot Gris from our Lucy Vineyard was harvested on October 3rd & 8th and were gently whole cluster pressed. All three blocks were fermented separately. The fermentations averaged 12C and lasted approximately 25 days. The finished wines were racked off their lees and a premium blend selected based on careful tasting trials. The 2017 Pinot Gris was crossflow filtered and bottled in late February.



“As a tribute to our love of art here at Liquidity, this wine is a new addition to our portfolio this year. A collage is an artistic composition made of various materials or elements.”

– ALISON MOYES,
WINEMAKER

GRAPE VARIETIES

39% GEWURZTRAMINER,
22% PINOT GRIS,
18% SAUVIGNON BLANC,
14% RIESLING,
7% CHARDONNAY MUSQUÉ

PRODUCTION

750 CASES

BOTTLED

MARCH 14, 2018

ALC % VOLUME 12.7%

PH 3.13

TA G/L 6.38 RS G/L 10.8

SKU 19516

2017 COLLAGE

This fun year-round sipper has aromas of ripe papaya, yellow plum, peach and honeysuckle, with a round mouthfeel and flavours of melon, starfruit, apple, lime, and spice with keen minerality.

FOOD PAIRINGS

This blend has a hint of sweetness that works well with mild curries, white meat sausages, grilled prawns, sushi or fun on the beach with friends.

VITICULTURE

Gewurztraminer from an organic vineyard in Naramata, in combination with Pinot Gris and Sauvignon Blanc from our Lucy Vineyard make up the majority of the blend. The vines were cane pruned to an average of 3 short tons per acre. Riesling clones 21B and 49, in combination with a touch of Chardonnay Musqué make up the balance.

WINEMAKING

Each varietal of this blend was harvested individually at optimal physiological ripeness, in late September. The Gewurztraminer was crushed to extract flavour and pressed, while the Sauvignon Blanc, Pinot Gris, Riesling and Chardonnay were whole cluster pressed to retain freshness. Each variety was fermented separately with carefully selected yeasts optimal for the respective grapes. The final blend was created after extensive taste trials. The wine was crossflow filtered and bottled in late February.



GRAPE VARIETIES
100% VIOGNIER

PRODUCTION
610 CASES

BOTTLED
FEBRUARY 23, 2018

ALC % VOLUME 14.0%

PH 3.49

TA G/L 7.87 **RS G/L** 5.1

SKU 44511

2017 VIOGNIER

This popular wine has aromas of ripe peach, guava, paraffin wax, mango and a hint of jasmine. It is rich with a fuller body and flavours of apricot, lemon curd, gooseberries and yellow plum, with a hint of white pepper on the finish.

FOOD PAIRINGS

This is the ultimate summer wine, paired with curried mussels, salads, halibut in a citrus butter sauce, or sipping it on the patio with friends.

VITICULTURE

Clone 642, planted in 2005, combined with Viognier from Blind Creek Vineyards in the Similkameen. Cane pruned, shoot and fruit thinned to produce 3.25 short tons per acre.

WINEMAKING

Harvested on September 11th and October 7th respectively, a combination of Viognier fruit from our Allendale Vineyard and from the Similkameen Valley was almost entirely whole cluster pressed and cool fermented in stainless steel. The remaining 7% of the fruit was crushed and partially skin fermented with daily pumpovers, before pressing off and completing fermentation. The finished wine was racked off and carefully blended before crossflow filtration and bottling in late February.



GRAPE VARIETIES
100% CHARDONNAY

PRODUCTION
520 CASES

BOTTLED
AUGUST 20, 2018

ALC % VOLUME 13.2%

PH 3.35

TA G/L 6.6 **RS G/L** 3.5

748830

2017 CHARDONNAY ESTATE

Aromas of apricot, pear and lemon citrus in this Chardonnay are complemented by notes of vanilla and cashew nuts. This medium-bodied wine features stonefruit notes on the palate, beautifully balanced acidity, and a hint of toastiness on the finish.

FOOD PAIRINGS

This wine would pair well with rich risotto dishes, butter-poached scallops, roasted pork loin, chicken & veggie kebabs, or a simple mac 'n' cheese.

VITICULTURE

Clone 76 Chardonnay from both our 1994 & 2009 plantings were ripened to 23 Brix and cropped at 4 short tons per acre.

WINEMAKING

Chardonnay, exclusively from our Allendale Vineyard, was harvested in mid to late September. The grapes were whole cluster pressed and barrel fermented in French oak with lees stirring. 14% of the barrels were new French oak and the remaining were neutral (3-8 years old). 40% of the barrels went through malolactic fermentation. The wine was aged on lees in barrel for 9 months before blending and bottling.



GRAPE VARIETIES
100% CHARDONNAY

PRODUCTION
150 CASES

BOTTLED
AUGUST 20, 2018

ALC % VOLUME 13.4%

PH 3.40

TA G/L 6.0 **RS G/L** 2.1

SKU 889667

2016 CHARDONNAY RESERVE

This elegant Chardonnay has aromas and flavours of poached pear, lemon, passionfruit, honey, vanilla bean and wet stone. This complex, full-bodied wine is creamy, with soft acidity and a long finish.

FOOD PAIRINGS

This wine pairs well with roasted chicken, pork loin, medium cheeses, baked salmon with lemon butter, creamy pasta or a classic creamy risotto.

VITICULTURE

Liquidity Chardonnay Clone 76, exclusively from our oldest block planted 1994, cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

WINEMAKING

Chardonnay exclusively from our 23 year old vineyard block on the Allendale property was harvested in late September at 23.4 Brix. The grapes were whole cluster pressed and barrel fermented in French oak with daily lees stirring. 23% of the barrels were new French oak and the remaining were neutral (3-8 years old). Partial Malolactic fermentation followed with 60% of the barrels going to completion. The wine was aged on lees for 11 months before final blending and bottling.



GRAPE VARIETIES
53% DORNFELDER
47% ZWEIGELT

PRODUCTION
423 CASES

BOTTLED
FEBRUARY 23, 2018

ALC % VOLUME 12.0%

PH 3.10

TA G/L 6.68 **RS G/L** 5.95

SKU 518019

2017 ROSÉ

This beautifully pink wine has aromas of strawberry yogurt, rhubarb, hibiscus, cranberry and a hint of Campino candies. On the palate this dry rosé offers bright acidity, light tannic structure and flavours of red currants, pink grapefruit, strawberry and crab apple, with a hint of spice.

FOOD PAIRINGS

Although lovely for sipping on the patio, this savoury rosé is a great food wine, pairing with white sauced pizzas, summer salads, gazpacho and creamy cheeses.

VITICULTURE

Known for its colour and high vigour, Liquidity's own rooted Dornfelder has been spur pruned and then shoot and fruit thinned to produce 3.25 short tons per acre. The Zweigelt, sourced from Naramata, has similar colour characteristics as the Dornfelder.

WINEMAKING

Zweigelt grapes were harvested on October 10th, crushed and whole cluster pressed due to greater colour intensity in this vintage. The Dornfelder was harvested on September 27th, crushed and immediately pressed. The two varieties were fermented separately, lasting approximately 2.5 weeks. The finished wines were racked off lees, blended and aged in tank for 3 months, before filtration and bottling in late February.



GRAPE VARIETIES
100% PINOT NOIR

PRODUCTION
1110 CASES

BOTTLED
AUGUST 18TH, 2016

ALC % VOLUME 13.3%

PH 3.83

TA G/L 6.12 **RS G/L** 1.9

SKU 30130

2016 PINOT NOIR ESTATE

This light-to-medium-bodied red wine offers aromas of cherry, raspberry, and Earl Grey tea and mocha, with soft acidity, ripe tannins and flavours of cherry, red currant, vanilla and spice with some savoury earthy notes and a lingering silky finish.

FOOD PAIRINGS

This wine has enough complexity to be enjoyed on its own, but pairs well with ostrich tartare, cured or smoked meats, roast duck breast or a mushroom pizza.

VITICULTURE

Liquidity's 1994 planting of own rooted clone 115 along with fruit of clones 667, 828, 777 and 114, all cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

WINEMAKING

Five clones were harvested at optimal ripeness throughout the month of September and fermented separately. A mixture of tank and small lot fermentations, the wine was gently hand punched throughout, with some pump-overs on the tank fermentations. After an average of 15 days of skin contact, the wine was pressed to French oak barrels (27% new) and aged for 10 months prior to blending and bottling in August 2017.



GOLD MEDAL



GRAPE VARIETIES

100% PINOT NOIR

PRODUCTION

304 CASES + 41 MAGNUMS

BOTTLED

MARCH 16, 2018

ALC % VOLUME 13.5%

PH 3.67

TA G/L 6.38 RS G/L 1.1

SKU 680561

2016 PINOT NOIR EQUITY

This age-worthy Pinot Noir has an elegant nose with aromas of ripe red berries, black cherry, violets, red plum and a hint of earthiness. Bright acidity, fuller body and ripe velvety tannins open up to layered flavours of black cherry, raspberry, liquorice, rosehips and black tea, with a lingering finish.

FOOD PAIRINGS

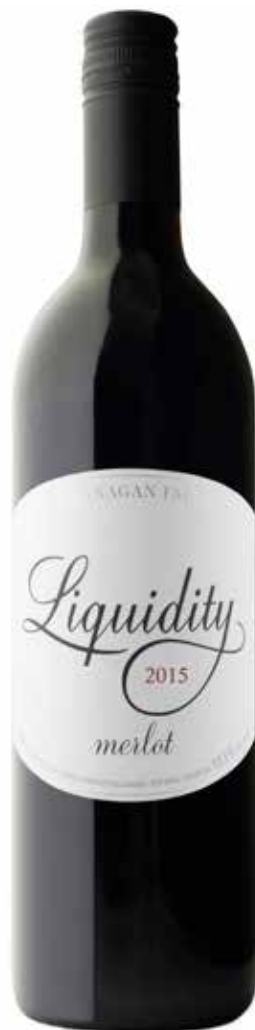
This wine will pair beautifully with roasted duck breast, crown pork rib roast, roasted beet salad or peppery greens.

VITICULTURE

Liquidity's premium planting of clone 828, in combination with our 1994 planting of clone 115, all cane pruned and then shoot and fruit thinned to produce 1.75 short tons per acre.

WINEMAKING

The Equity was produced with a focus on fruit from our premium block of clone 828. The balance of the blend is comprised of clone 115 from block V at Lusi. The tiny clusters were gently harvested and destemmed, but not crushed. The whole berries were transferred to small fermenters and fermented with a mixture of wild and commercial yeast. Each fermenter was kept relatively cool (less than 25C) throughout fermentation and gently punched down by hand 2 times per day. The wine was then pressed to our finest French oak barrels (32% new) for malolactic fermentation and aged for 15 months, with a single racking by gravity.



GRAPE VARIETIES
100% MERLOT

PRODUCTION
715 CASES

BOTTLED
MARCH 31, 2017

ALC % VOLUME 14.4%

PH 3.60

TA G/L 6.45 **RS G/L** 0.9

SKU 641118

2015 MERLOT

This full-bodied Merlot offers aromas and flavours of plum, cherry, blueberry, black currant, leather, cocoa, baking spice and liquorice, with dusty tannins and a long finish.

FOOD PAIRINGS

Pair this bold red with a grilled T-bone steak, rack of lamb, Margherita pizza or beef stew.

VITICULTURE

Our Merlot plantings, clone 181, from 1996 and 2005 have been cane pruned and then shoot and fruit thinned to produce 3.5 short tons per acre. The Merlot from the Similkameen is clone 184.

WINEMAKING

Merlot from our Allendale & Lusi properties along with a small amount from the Similkameen were harvested during the last two weeks of September. The fruit was destemmed and crushed into a mixture of small one-ton fermenters and larger vats for a 3-4 day cold soak. During the subsequent fermentations, small fermenters were punched down by hand, twice daily. Larger tanks were gently pumped over with our peristaltic pump. After 14-18 days of skin contact, the wine was pressed off into 100% French oak barrels (37% new) and barrel aged for 15 months. Each barrel was gravity racked 2-3 times during the course of its aging and blended for bottling in March 2017.



GRAPE VARIETIES

45% CABERNET SAUVIGNON,
31% CABERNET FRANC,
24% MERLOT

PRODUCTION

1,120 CASES

BOTTLED

MARCH 15, 2018

ALC % VOLUME 13.9%

PH 3.71

TA G/L 6.47 RS G/L 1.35

SKU 853358

2016 DIVIDEND

This popular full-bodied red blend has aromas of blackberry, cherry, black olive, juniper, graphite and floral notes. On the palate, the Cab Franc shines through, with flavours of black cherry, raspberry, pomegranate reduction, liquorice, cedar and dark chocolate.

FOOD PAIRINGS

This red blend is the perfect cool weather companion. Pair it with grilled steaks, venison, roast lamb with garlic & rosemary, duck fat-roasted potatoes or a caramelized onion tart.

VITICULTURE

Liquidity's Cabernet Sauvignon planting from 2009 at the Lucy vineyard and Merlot from 2005 on the Allendale vineyard have been cane pruned and then shoot and fruit thinned to produce 2.5 short tons per acre. The balance of Merlot came from Blind Creek Vineyard in the Similkameen, while Cabernet Franc was sourced from the Golden Mile Bench in Oliver.

WINEMAKING

Each variety was destemmed, crushed and fermented separately. Mostly small lot fermentations with vigorous cap management and delestage throughout, each had approximately 20-22 days of skin contact before pressing off into mostly French oak barrels (30% new). The wine was barrel aged for 15 months, during which it was racked two times and blended for bottling in March 2018.

Winery ACCOLADES

Liquidity Wines has received national and international recognition in some of the world's top tier competitions.



GOLD MEDAL,
TOP CHARDONNAY

2016 Chardonnay Reserve
Chardonnay
du Monde 2018



GOLD MEDAL

2016 Pinot Noir Equity
Mondial des Pinots
2018



SILVER MEDAL

2014 Pinot Noir Estate
2015 Pinot Noir Estate



2015 Pinot Noir Estate
Decanter World
Wine Awards



2016 Pinot Noir Estate
Decanter World
Wine Awards



2017 Viognier
National Wine Awards of Canada
Wine Align



2015 Merlot
National Wine Awards of Canada
Wine Align



2015 Chardonnay Estate
International Wine
& Spirits Competition



2016 Chardonnay Estate
International Wine
& Spirits Competition



2015 Pinot Noir Equity
International Wine
& Spirits Competition



“Entering the bistro feels
like stepping into a
modern gallery.”

– MHAIRRI WOODHAL, THE PROVINCE

Liquidity Bistro offers sustainable, seasonal, and artful food. Respectful to our amazing local ingredients and farmers, our menu will be ever-changing to allow us to use the freshest most seasonal ingredients.

Liquidity Bistro reflects the winery's artistic approach to life with an eclectic selection of artwork adorning the walls and colourful vibrant dishes produced by Chef Matt Martin and his culinary team. Honouring the seasons that dictate the life of the vineyard, food is freshly sourced from local farms and paired with fine wines from Liquidity as well as those of the neighbouring Okanagan Falls wineries.

Liquidity Bistro is featuring a Chef's multi-course tasting menu nightly throughout the entire season. The tasting menu enables our guests to experience more of the exciting flavours and ingredients in our kitchen. This tasting menu is also available with custom pairings of Liquidity's wines.

THE MANAGEMENT

Lucia Martin, the bistro's new operator, started her career in hospitality more than 25 years ago. After working extensively for Club Med Resorts in the Caribbean, Lucia returned to Canada where she learned about all aspects of the food and beverage industry by serving, bartending, managing and leading operations at well-known restaurant chains and for independent operators.

Lucia worked with Vintage Hospitality for eight years in various roles, managing properties, opening new ones, including Liquidity Bistro in 2014, and finally taking on the role of Director of Operations.

2017 saw Lucia looking for a change. The opportunity to take on the operation of Liquidity Bistro for herself came up and she jumped at the chance. She has always loved the Bistro, winery and people at Liquidity. She now looks forward to growing with the amazing team at Liquidity.

Meet the Chef MATT MARTIN



Matt's love of food and cooking started when he was very young, he had an interest in anything different and loved to sit in the vegetable garden and eat anything he could get his hands on. Matt came to work at Liquidity Bistro with Chef Rob Walker in 2015 and Rob nurtured Matt's creativity by allowing him the freedom to create features and fresh sheets. Matt has an insatiable appetite for books and learning, when he is not in the kitchen he can almost always be found with his nose in a culinary book.

Matt decided to further his knowledge with travel, first to Thailand and then to Denmark, Germany, the Netherlands and Belgium. Matt worked at Relae, a certified, Michelin-starred restaurant in Copenhagen owned by chef Christian Puglisi. It was at Relae that Matt learned about sustainable, local, organic cuisine. He learned about caring for the ingredients, the land and the animals. Matt spent some time working on the restaurant farm called The Farm of Ideas and here his passion for fresh local organic ingredients grew to a new level.

Matt has surrounded himself with a team of passionate like minded young chefs and together they will be creating sustainable, seasonal and artful plates.



I think it's incredibly important for people to know the story behind their food, and our farm garden will provide diners with access to hyper-local ingredients that they can actually see growing onsite.

– MATT MARTIN



The Liquidity experience extends beyond wine and food and showcases another passion of ours: art.

Art installations in the vineyard grounds go along with paintings and photographs in the bistro and tasting room. All design aspects of this property have been carefully chosen by the owner, Ian MacDonald.

The main lobby, tasting room and bistro flow seamlessly onto a large outdoor patio that frames the awe inspiring view over the edge of our infinity pond. The interior is a subtle palette of greys and whites. We felt any other tones would detract from the large window walls that frame the views and the art being displayed.





“Winemaker dinners, art exhibits
and music events make Liquidity
a total cultural experience.”

– JENNIFER COCKRALL-KING, WINE JOURNALIST





Liquidity

Great Wineries of the Okanagan™

“

Should you be driving around the Okanagan Valley and looking for an incredible wine and food experience – look no further than Liquidity Bistro.”

– CHRISTINE CAMPBELL, GIRLS GO GRAPE

Bistro ACCOLADES

Here are some highlights
of some of the other
awards with Open Table.

#2 BEST SERVICE
RESTAURANT (OKANAGAN/
WINE COUNTRY) 2016

#2 BEST OUTDOOR DINING
(OKANAGAN/WINE
COUNTRY) 2016

#3 BEST RESTAURANT FOR
LUNCH (OKANAGAN/WINE
COUNTRY) 2016

#3 BEST SCENIC VIEW
(OKANAGAN/WINE
COUNTRY) 2016

BISTRO ACCOLADES

www.liquiditywines.com/bistro



OpenTable®



2014 + 2015
Top 100 Restaurants
in Canada



OpenTable®



2014 + 2015
Top 100 Outdoor Dining
in Canada



OpenTable®



2016
Top 100 Restaurants
for Foodies in Canada



OpenTable®



2016
#1 Best Restaurant Ambiance
(Okanagan/Wine Country)



OpenTable®



2014 + 2015
Top 100 Outdoor Dining
in Canada



OpenTable®



2016
Best Restaurant for Lunch
(Okanagan/Wine Country)



On par with the world's great winery estates, Liquidity has created an elegant and private VIP residence with which to host our most important guests.

The clean modern design features walls of glass that frame spectacular sweeping views over rolling vineyards to Vaseux Lake and the McIntyre Bluffs. This unique geological remnant of the last Ice Age is one of the most photographed sights in British Columbia.

Relax beside the swimming pool on your private patio, prepare a meal in your designer Italian kitchen of local edible delights from nearby farmer's markets or better yet have one prepared by our Culinary Team.

Join us and see why Liquidity is the ultimate winery experience.



“*Liquidity isn't only a winery,
it's an experience.*”

– POPULIST MEDIA



“*Liquidity is a winery that surprises the visitor at every turn. The views, the art collection and outdoor art displays are simply added bonus to all visitors.*”

– ANTHONY GISMONDI, THE VANCOUVER SUN



AMENITIES OF THE VIP SUITE

- + OPEN CONCEPT LIVING
& DINING SPACE
- + PRIVATE POOL AND DECK
- + 2 BEDROOMS WITH
ENSUITE BATHROOMS
- + PANORAMIC VIEWS OF VASEUX LAKE
AND THE MCINTYRE BLUFFS
- + NEVER RENTED TO THE PUBLIC
- + ORIGINAL ARTWORK
THROUGHOUT THE SUITE
- + ABILITY TO CREATE A CUSTOM DINING
EXPERIENCE WITH OUR BISTRO CHEF



“The tasting room and bistro have one of the most stunning views in the area.”

– MYVANCITY



Great Wines of the Okanagan™



In the MEDIA

As a destination that appeals to everyone, Liquidity Wines has been featured in a variety of local, national and international media publications.

@liquiditywines.com

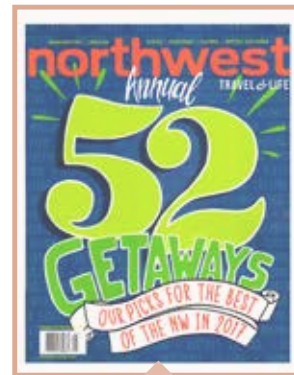
- + VITA
- + THIS IS POPULIST
- + WESTJET MAGAZINE
- + BC BUSINESS
- + CAA MAGAZINE
- + WESTERN LIVING



The Delectable Beauty of BC's Okanagan Valley
Taste & Travel Magazine
+ April 2017 Issue



Dining in the South Okanagan
The Vancouver Sun
+ August 4, 2016 Issue



Taste Your Way Through the Okanagan Valley
Northwest Travel Magazine
+ January 2017 Issue



Okanagan's 8 Most Stunning Wineries
Vancouver Magazine
+ February 2017 Issue



Sip, Savour and Shavasana in the South Okanagan
LAX Magazine
+ Summer 2016 Issue



The Case for Juicidity
Globe and Mail
+ June 3, 2017 Issue

In the MEDIA

MEDIA Highlights

As a destination that appeals to everyone, Liquidity Wines has been featured in a variety of local, national and international media publications

- + METRO CALGARY
- + TORONTO STAR
- + NATIONAL POST
- + PENTICTON WESTERN NEWS
- + THE OKANAGAN SATURDAY
- + THE CALGARY HERALD

www.liquiditywines.com



It's a Grape Time to Stop By
The Vancouver Sun
+ September 24 Issue



Okanagan Valley, Napa of the North
Seattle Magazine
+ August 2016 Issue



Digging the Dirt in British Columbia
Decanter Magazine
+ March 2017 Issue



What's New in Okanagan Wine
Avenue Magazine
+ July 2016 Issue



South Okanagan
Montecristo Magazine
+ June 2016 Issue



Summer Road Trips
Westworld Magazine
+ Summer 2016 Issue

“*Liquidity Wines has raised the visitor wine experience among the Okanagan Falls wineries with a wine shop that includes one of the most elegant restaurants in wine country.*”

– JOHN SCHREINER, FREELANCE WINE CRITIC AND WRITER





contact
FIND US

Our mission is to pair our wines with local, fresh ingredients that share the same terroir and climate, for the ultimate culinary experience. Explore the gallery artwork and installations throughout the property.

Everywhere you look there is a new experience to behold. All of this, set against one of the most beautiful vistas in the Okanagan Valley.

The winery hosts a sizeable on-site parking lot for guests, and visitors are welcome to charge their car at our Tesla station.

**4720 Allendale Road
(take Oliver Ranch Road off of Highway 97)
Okanagan Falls, BC
Canada VoH 1R2**

f t i @liquiditywines

www.liquiditywines.com



Tasting Room
(778) 515-5500 ext 2

E-mail
info@liquiditywines.com

Bistro
(778) 515-5500 ext 1

E-mail
contact@liquiditybistro.com

“

This is a must-eat pit stop during any Okanagan road trip. Try a hearty meal made with ingredients from local farmers – and even a few fresh-picked from the chef's on-site garden.”

– CAA SASKATCHEWAN MAGAZINE



“*Location, location, location. Liquidity Winery
is flawlessly nested up in Okanagan Falls.*”

– SCOUT MAGAZINE



*Liquidity*TM