

A photograph of a beer bottle being poured into a glass. The bottle is tilted, and a stream of beer with a thick head of foam is falling into the glass. A bee is flying in the air to the left of the bottle. In the background, there are green tulips. The scene is set on a white surface with a blue shadow cast by the bottle and glass. The text "a Sunday in August" is written in a large, white, cursive font across the center of the image.

a Sunday in August

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About a Sunday in August

We make wine that we to drink. And we want to drink wine that's alive and exciting:
natural wine made with love (and organic grapes)!

Our guiding principles for a Sunday in August are simple. We buy certified organic grapes from farmers in BC—mostly in the Similkameen and Okanagan Valleys—who share our love of and care for the planet.* In the cellar, we are stewards who merely support the natural and living process of fermenting grapes into wine. It's alive! Nothing is removed so the wines are not fined or filtered. And nothing is added beyond trace amounts of sulphur at ~10-30 parts per million (ppm).

* Exciting side note! This year, we're building a winery for a Sunday in August on Salt Spring Island! In Spring 2022, we're planting 3 acres of certified organic Chardonnay, Pinot Noir, Gamay, and Melon (our faves!!) wines, plus a little cider orchard of SSI organic apple and perry pear trees. We're building a winery facility on the farm too! Follow along on our Instagram (a Sunday in August). We're also farming and managing three organic vineyards in Saanich, BC and learning to work *with* nature with regenerative farming practices.

The label art celebrates a diverse collection of female artists' and designers' work, all of which captures that 'a Sunday in August' feeling that we've bottled for you.

Splash!

—Mike Shindler & Sam Milbrath



NATURAL WINE FEELING FINE



Hello, 2021 Vintage!

Our 2021 harvest was EXCITING! September's super nice weather meant that the fruit fully ripened on the vines—and they were all ready to pick and crush at the same time! Beep beep! In the cellar, we kept the macerations (time on the grape skins before pressing) quick in case of smoke from the growing season's heat dome and fires. It was a challenging year for farmers and we were oh-so-lucky that the wines and vines weren't impacted.

The resulting wines are light, bright, and super FRESH in colour, tannin, party, and taste. Get ready! There are a lot of cuvées this year! 20!! Busy busy bees. Most of the cuvées produced less than 100 cases each (some only 20-30 cases!!)—that's because we only buy organic grapes and some were dry-farmed, so the grapes are smaller (which makes less wine) but they pack way more flavour punch and interest. Zingo!

We made your all-time classics like pink Pinot Gris, berry yummy Zweigelt, smooth Chardonnay, old-vine Riesling, classy Cabernet Franc, FRESH Merlot, bright Cuvée Splash & Wonky Gewurztraminer, celebratory Pinot Blanc Pet Nat, plus the spritzzy Piquettes (all of which are lighter and fresher than ever).



PLUS! We got super experimental, making some cool new faves like
Sauvignon Blanc & Sémillon co-ferment, a true Pinot Noir Rosé!,
a delicious co-fermented white Field Blend, GAMAY! <3 OMG, a wild &
funky Field Blend Rosé of 25 varietals from a single dry-farmed vineyard!!,
and two Pinot Noirs to highlight the individual terroirs against the varietal.

PLUS-PLUS! OMG, we made a super cutie natty cider. It's made with
grapes and apples—and we can't wait for you to try it in cans this summer!

OKAY! Meet 2021's summer-vibey glou glou wines!



NATURALLY SPARKLING WINES



2021 Pinot Blanc Pétillant Naturel

Get celebratory with our light, bright, and creamy naturally sparkling wine!! We made this Pinot Blanc Pét Nat in the oldest ancestral method, where it finished its primary fermentation in the bottle, capturing the grape's natural sugars to make this wine POP!

Location: Single Vineyard, Kelowna, BC
Farming: Certified Organic
Ingredients: Pinot Blanc grapes, under 30 ppm sulphur
Label art: Claire Milbrath

Winemaking

- Naturally fermented
- 12 hours maceration (skin-contact time)
- Ancestral method: Bottled during primary fermentation
- 5 months on lees in bottle
- Unfined & unfiltered
- Disgorged in March 2022

SKU #132650
200 cases made
10.22% alcohol
750ml bottle



WHITE WINES



2021 Sauvignon Blanc & Sémillon

Electric tropical fruit & fresh-cut grass summer picnic vibes! This co-ferment of Sauvignon Blanc and Sémillon was grown in a single dry-farmed vineyard—super rare for the Okanagan—which produced small berries and less yield but packs a mega-flavour punch.

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Sauvignon Blanc & Sémillon grapes, under 30 ppm sulphur
Label art: Celia Duthie

Winemaking

- Naturally fermented
- Destemmed, whole berry, pressed into barrels
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered

SKU #414160
175 cases made
13% alcohol
750ml bottle



SKU #132645
33 cases made – wine club only
13.22% alcohol
750ml bottle



2021 Old Vines Riesling

These old vines still got it! Made from some of BC's oldest vines—+30 years old—, this serious, dry Riesling balances fruity Meyer lemons with racy acidity and so much love.

Location: Single Vineyard, Kelowna, BC
Farming: Certified Organic, Old Vines
Ingredients: Riesling grapes, under 30 ppm sulphur
Label art: Darby Milbrath

Winemaking

- Naturally fermented
- Whole berries, destemmed & pressed
- 5 months élevage in neutral oak barrels & stainless steel tank
- Unfined & unfiltered



2021 Chardonnay

A creamy high-acid classic, this year's Chardonnay brings a light and bright mineral lemon meringue pie fruitiness to long summer nights!

Location: Single Vineyard, Oliver, BC
Farming: Certified Organic
Ingredients: Chardonnay grapes, under 30 ppm sulphur
Label art: Celia Duthie

Winemaking

- Naturally fermented
- Whole berries, destemmed & pressed
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered



SKU #132642

20 cases made – super limited release (online only)

10.5% alcohol

750ml bottle



SKU #102023
100 cases made
13.8% alcohol
750ml bottle



Gewürztraminer, Cuvée Wonky

Dry-farmed Gewürztraminer grapes for a concentrated floral and spicy ginger, grapefruit, and orange flavour explosion. Not your classic Gew, this is wonky and delicious AF.

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Gewürztraminer grapes,
under 30 ppm sulphur
Label art: Amal Peerzada

Winemaking

- Naturally fermented
- 50% 5 days semi-carbonic maceration; 50% direct press
- 5 months élevage on the lees in neutral oak barrels
- Unfined & unfiltered



2021 Field Blend

Made with grapes produced at one of the most beautiful vineyards in the Okanagan Valley, this field blend is true to its terroir: light, bright, floral, creamy, nuanced, and vibey. It's Pinot Blanc dominant with some Gewürztraminer and a splash of Cabernet Sauvignon.

Location: Lilypond Vineyard, Okanagan Falls, BC

Farming: Certified Organic

Ingredients: Pinot Blanc, Gewürztraminer
& Cabernet Sauvignon grapes,
under 30 ppm sulphur

Label art: Tessa Perutz

Winemaking

- Naturally fermented
- Whole cluster grapes & pressed
- Cabernet Sauvignon was destemmed, whole berries, 2 days maceration
- 5 months élevage in stainless steel tank on the lees
- Unfined & unfiltered

SKU #414147
165 cases made
13.4% alcohol
750 ml bottle



SKU #102015
100 cases made
13.7% alcohol
750 ml bottle



2021 Pinot Gris, Cuvée Splash

Made with Pinot Gris grapes from one of our fave vineyards in the Similkameen Valley—and it's sadly the last year for this cuvée as we no longer have access to these grapes!—, this delicious small-batch wine tastes like tropical fruit balanced with wild strawberries in fresh cream on a summer day.

Location: Single Vineyard, Keremeos, BC
Farming: Certified Organic
Ingredients: Pinot Gris grapes, under 30 ppm sulphur
Label art: Tessa Perutz

Winemaking

- Naturally fermented
- Whole berries, destemmed & pressed
- 5 days semi-carbonic maceration
- Unfined & unfiltered



2021 Pinot Gris

The wine that started it all for a Sunday in August, our most popular skin-contact light-peachy coloured Pinot Gris is floral, light, bright, and mineral. Tastes like grapefruit candies and creamsicles. This is our true blushing cutie all summer long.

Location: Okanagan Valley, BC

Farming: Certified Organic

Ingredients: Pinot Gris grapes, 25% Gewürztraminer grapes, under 30 ppm sulphur

Label art: Claire Milbrath

Winemaking

- Naturally fermented
- 5 days semi-carbonic maceration
- Co-fermented with 25% Gewürztraminer
- 5 months élevage in stainless steel on the lees
- Unfined & unfiltered

SKU #132657

1,000 cases made

10.9% alcohol

750ml bottle



ROSÉ WINES



Pinot Noir Rosé

Our first real foray into rosé wine!! This flinty, mineral, bright, and fruity Pinot Noir Rosé has us ultra excited for summer glou glou good vibes!

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Pinot Noir, under 30 ppm sulphur
Label art: Celia Duthie

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 2 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered

SKU #414157
240 cases made
13.8% alcohol
750 ml bottle



SKU #469737

50 cases made – wine club only

13% alcohol

750 ml bottle



Field Blend Rosé

Get experimental with us! Cool story: we work with a beautiful, dry-farmed vineyard in Peachland, BC that has a couple of rows of experimental plantings of Chardonnay, Cabernet Sauvignon, and 25 other varietals. This is a super fun dry-farmed wild co-ferment rosé field blend.

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Chardonnay, Cabernet Sauvignon
& 25 Varietals co-fermented,
under 30 ppm sulphur
Label art: Celia Duthie

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 14 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered



RED WINES



Pinot Noir, Peachland

This Pinot Noir is made with love from an award-winning dry-farmed planting in Peachland. It's a light, bright, and zippy red with a quick maceration and reminds us of partying in Paris with our natural wine ami(es).

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Pinot Noir, under 30 ppm sulphur
Label art: Claire Milbrath

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 4 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered

SKU #132660
75 cases made
13.7% alcohol
750 ml bottle



SKU #469740
125 cases made
14.2% alcohol
750ml bottle



Pinot Noir, Okanagan Falls

Beautiful, structured, classy, and super light this FRESH Pinot Noir tastes like strawberries & wild Okanagan herbs. Super vin de soif made with beautiful fruit from a vineyard in OK Falls, BC. Very cool to try both Pinot Noirs and taste the different terroirs.

Location: Lilypond Vineyard, Okanagan Falls, BC
Farming: Certified Organic
Ingredients: Pinot Noir, under 30 ppm sulphur
Label art: Darby Milbrath

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 3 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered



2021 Zweigelt

Hello, mega berry explosion!! This red flavour bomb is super crushable, pretty, delicious, light, bright, and spicy. YUM!

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Zweigelt grapes, under 30 ppm sulphur
Label art: Tessa Perutz

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 5 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered

SKU #431472
100 cases made
13% alcohol
750ml bottle



SKU #414154
20 cases made — super limited release (online only)
12.5% alcohol
750ml bottle



Gamay

So good! So fresh! Red berries, dark cherries, and dark raspberries, with a nice finish—think Cru Bougelais. We <3 Gamay!

Location: Single Vineyard, Peachland, BC
Farming: Certified Organic, Dry Farmed
Ingredients: Gamay grapes, under 30 ppm sulphur
Label art: Tessa Perutz

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 20 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered



2021 Cabernet Franc

Raspberry bramble leaf graphite BFF. We like our Cab Franc's to be alive, interesting, nuanced, pretty, and lifted. One of our classic wines, this year's vintage has a nice spice, smooth tannins, and great minerality.

Location: Single Vineyard, Keremeos, BC

Farming: Certified Organic

Ingredients: Cabernet Franc grapes,
under 30 ppm sulphur

Label art: Darby Milbrath

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 9 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered

SKU #132676

20 cases made – super limited release (online only)

12.3% alcohol

750ml bottle



SKU #132673

20 cases made – super limited release (online only)

13.9% alcohol

750ml bottle



2021 Merlot

A dark fruit, cassis, Italian plums smooth jazzy medium-bodied balanced wine made from our fave vineyard in Oliver, BC.

Location: Single Vineyard, Oliver, BC

Farming: Certified Organic

Ingredients: Merlot grapes, under 30 ppm sulphur

Label art: Claire Milbrath

Winemaking

- Naturally fermented
- Whole berries & destemmed
- 14 days semi-carbonic maceration
- 5 months élevage in neutral oak barrels
- Unfined & unfiltered



Piquette



2021 Piquette Blanc

This low-alcohol spritzzy 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: Gewürztraminer, Sauvignon Blanc & Pinot Blanc grape pomace, water, organic BC honey, trace sulphur

Label art: Claire Milbrath

Winemaking

- Naturally fermented
- ~14 days maceration of pressed grapes and water
- ~15% fermenting grape juice added to co-ferment
- 5 months élevage over winter
- Honey added during canning for a natural secondary fermentation
- Unfined & unfiltered

SKU #10193

7500 cans / 300 24 packs

5.5% alcohol

375ml cans



SKU #14272
7500 cans / 300 24 packs
5.5% alcohol
375ml cans



2021 Piquette Rose

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

Location: Okanagan Valley, BC
Farming: Certified Organic
Ingredients: Pinot Gris & Cabernet Franc grape pomace, water, organic BC honey, trace sulphur
Label art: Claire Milbrath

Winemaking

- Naturally fermented
- ~14 days maceration of pressed grapes and water
- ~15% fermenting grape juice added to co-ferment
- 5 months élevage over winter
- Honey added during canning for a natural secondary fermentation
- Unfined & unfiltered



2021 Piquette Rouge

A low-alcohol sparkling wine, our Piquette Rouge is made from rehydrated grape pomaces from our red wines. It tastes like fuzzy cherry candies, 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: Pinot Noir, Zweigelt & Merlot grape pomace, water, organic BC honey, trace sulphur
Label art: Claire Milbrath

Winemaking

- Naturally fermented
- ~14 days maceration of pressed grapes and water
- ~15% fermenting grape juice added to co-ferment
- 5 months élevage over winter
- Honey added at bottling for a natural secondary fermentation
- Unfined & unfiltered

SKU #102007
100 cases of bottles
5% alcohol
750ml bottle



CIDER



Grape & Apple Cider

Dry, cloudy, natural sparkling cider that tastes like perfectly harvested apples and nice floral notes from the Gew. It's got great smooth tannin and is bright, light and ready to party all summer!

Location: Okanagan Valley, BC
Farming: Certified Organic
Ingredients: Golden & Red Delicious apples, Gewürztraminer, 10 ppm sulphur
Label art: Tessa Perutz

Winemaking

- Naturally fermented & natural secondary fermentation
- Base cider of Golden Delicious apples and Gewürztraminer co-fermented to dry in Fall 2021
- Red Delicious apples macerated on their skins, pressed & juice was frozen over winter
- Added Red Delicious apple to base cider before canning to provide natural sugars for secondary fermentation in the can
- Unfined & unfiltered
- Undisgorged
- Cloudy & sparkling



SKU # ****TBD****
200 24 packs of cans
13% alcohol
750ml bottle



Splash!



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