



# WINEMAKER'S CUT

## What makes the CUT?

**Cultivating natural and sustainable vineyards with utmost respect to nature.**

**Incorporating classical music in the cellar in appreciation of art and harmony.**

**Capturing once-in-a-lifetime moments in the vineyard, the cellar and in good company.**

**Composing quality wines that honor traditional wine making.**

Just as a director's cut is the edited version of a film that represents the director's unique point of view, Winemaker's CUT is influenced by the winemaker's unique styling and blending of an Okanagan wine.

The grapes that shape CUT wines are hand-harvested at Deadman Lake Vineyard just south of Oliver, B.C. While respecting nature and honoring traditional winemaking methods, sustainable farming, and a zero pesticides policy with low sulphur use, CUT wines develop naturally and express characteristics indicative of this unique Okanagan vineyard.

## Classical Music

It is in appreciation of art and harmony that classical music echoes throughout the vineyard and cellar where the winemaker captures an accumulation of moments and composes quality wines.

## WINEMAKER

With a great passion for wine, the winemaker is as focused on life's equilibrium in relation to others, nature, and to God, as he is on composing quality wines that capture a moment in time.

Michal and his partner in the CUT endeavour, his wife Martina, are ever capturing moments of their own making; moments graced with classical music, fine food, quality wine, and dear friends.





# WINEMAKER'S CUT



*“Originally from Slovakia, my wife and I, we packed our passion for wine with our knowledge and experience, and we readied ourselves for new opportunities and new experiences.*

*After years behind the scenes as the winemaker for a number of labels, we made the commitment to create our dream: the Winemaker’s CUT. Producing wines that were true to us, true to what we love and honoured our beliefs in playing classical music in our vineyard and cellar were most important, as are naturally farmed vineyards and our expectations of quality through traditional harvesting and winemaking methods.*

*Winemaker’s CUT meant a host of things to us subjectively. It spoke to finally stepping from behind the scenes and making our dream a reality. It was a piece of us, and our opportunity to capture and share a moment exactly as we saw it. It was the opportunity to make the calls for ourselves, like a director’s cut, to share our unique point of view.”*

*“A moment in time captured, cut from vineyard vine. “*

Michal Mosny

## **ABOUT MUSIC**

*“Every wine I have made in my life was exposed to classical music in the cellar at least. And there is no difference with our very own Winemaker’s CUT. With speakers installed in our vineyard and cellar, we make sure that the sounds of operas and masterpieces from Mozart, Beethoven, Haydn, Puccini, Verdi and others influence our wines and create balance and unique character. There have been a number of studies performed that demonstrate how music affects plants and their growth, and we believe it has a huge and positive effect on vines in the vineyard and wines in the cellar. “*

*Our wine life has always been connected with classical music. Our boutique winery in Slovakia was located near a village that Beethoven used to visit very often (Dolna Krupa), and allegedly where he composed a very famous masterpiece, “For Elise”. We like classical music and I played violins in my young age, so we used to listen classical music while working in the vineyard. Because this type of music made us very happy and enriched our soul, we thought about exposing our vines to classical music to enrich their growing life.”*

*“Wine is a product of nature and we believe that there is more than just fruit, technology or winemaking techniques. We are looking for creating character and balance with Mother Nature. Classical music allows us to bring more to our farming and winemaking. Classical music is an Art, it’s a harmony created by talented musicians that resonates in our ears and souls and creates emotions and memories. “*







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## VINEYARD

Deadman Lake Vineyard is located between Oliver and Osoyoos, British Columbia. Situated on the western side of the valley, this vineyard lies 100 meters south-west of Deadman Lake and roughly 1200 meters north of the renown Spotted Lake (west of Highway 97, between Road 20 and 21). The terrain is rich in minerals, sulphur and natural elements in heavy concentration, exclusive to the Okanagan valley and evident in CUT wines.

Deadman Lake Vineyard is an eight acre vineyard consisting of two blocks of Syrah, north and east block, Cabernet Franc and Sauvignon Blanc. There is a small section of our research block planted with Gruner Veltliner, Welschriesling and Devin (a new varietal from Slovakia). These vineyard blocks are not visible from Highway 97 as the lower part of the farm is cherry and peach orchard.

Sustainable farming methods are implemented here and this vineyard honors a zero pesticides, zero herbicides, and zero artificial fertilizer policy. Safely sustained - naturally farmed.

Spotted Lake is one of many Okanagan attractions. Known as KLILUK to First Nations, Spotted Lake has long been recognized and preserved as a sacred cultural and medicinal site. The close proximity of this lake to our vineyard just confirms the richness of our soil.



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## CIMATE

Deadman Lake Vineyard is host to a unique micro climate. Vineyard temps can reach 40°C, and often remain above 30°C for several days and weeks at a time supporting adequate on-the-vine ripening time. With extended seasonal daylight hours that prolong daily photosynthesis, minimal concern over high winds, and terraces that evenly distribute precipitation, this vineyard is ideal for dry farming techniques.

## SOIL

Predominantly shale and chernozem soil, rich in humus and carbonates, along with traces of magnesium, calcium, sulphur and sodium as is unique to the terrain of our close neighbour and natural wonder, Spotted Lake, result in fructuous soil that naturally retains and evenly distributes moisture.

## WINEMAKING

Naturally farmed vineyards, hand-harvested grapes, and honoring traditional winemaking methods are fundamental to CUT wines - while exposure to classical music, an expression of the winemaker's appreciation of art and harmony, is reflected in each bottle.

Our focus is on purity, balance, and complexity. To achieve these attributes in our wines, we use spontaneous fermentation or fermentation with special select BIO® yeast, various types of stainless steel and wooden vessels, and new and used oak barrels of French, American, Slovakian and Hungarian origin.





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## WINES

Our main portfolio of single vineyard estate wines consist of:

- Syrah
- Sauvignon Blanc
- ROSE ( blend of selected high elevation rows of Syrah and Cabernet Frank )

In cooperation with our friends and fellow growers in the Oliver area, we also produce small lot series of the following wines:

- Grüner Veltliner
- Pinot Noir
- ( Winemaker's CUT signature red blend, coming in 2020)

## AVAILABILITY

Our small winery is not operating a tasting room or wineshop at this time as we are currently focusing on farming and winemaking only.

The easiest way to get our wines is to sign up to become a **CUT Member**. With a growing number of members there will be some small lot wines released only to our members.

Our Wines are currently available in selected private liquor stores and quality restaurants throughout the province.

