



CULMINA  
FAMILY ESTATE WINERY



## N° 013 ORANGE WINE GEWURZTRAMINER VINTAGE 2020

VARIETY Gewurztraminer (100%)	RESIDUAL SUGAR 0.04 g/L
APPELLATION Okanagan Valley	ALCOHOL 12.7%
SUB-APPELLATION Golden Mile Bench	FERMENTATION 100% Indigenous Yeast
VINEYARD Arise Bench	BARREL REGIME 100% Stainless Cask
HARVEST DATE Sept 25	MATURATION 67 days on skins
BRIX AT HARVEST 25°	BOTTLING DATE March 14, 2019
pH 4.04	AGING POTENTIAL 2021 - 2023
TITRATABLE ACIDITY 4.74 g/L	

### NOTES:

#### VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

#### TASTING NOTES

Culmina's first foray into the Orange Wine category was a success. Produced from one of the smallest micro-blocks on Arise Bench, this orange-tinged wine has aromas of pink grapefruit and dried mango rind with notes of juniper and honeycomb. The dry, citrus-driven palate offers refreshing acidity and flavors of almond and dried apricots with a hint of sea salt on the finish.

#### FOOD PAIRING SUGGESTIONS

Arugula salad with pistachios, dried apricots and Macedonian feta; Grilled BC octopus topped with capers, tomatoes, and olives; Pomegranate chicken topped with toasted walnuts over pearl couscous; Moroccan-style lamb koftas served with warm pita and yogurt dressing; Semi-firm washed rind cheeses such as The Farm House's Heidi