



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 015 WILD FERMENT VIOGNIER VINTAGE 2020

VARIETY
Viognier (100%)

CLONE & ROOTSTOCK
I042 & I01-14

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Stan's Bench

BLOCK
RO

HARVEST DATE
Oct 6

BRIX AT HARVEST
26°

pH
3.69

TITRATABLE ACIDITY
5.42 g/L

RESIDUAL SUGAR
2.67 g/L

ALCOHOL
15.8%

FERMENTATION
100% Indigenous Yeast

BARREL REGIME
100% neutral French oak,

MATURATION
5 months in barrel

BOTTLING DATE
March 19, 2021

AGING POTENTIAL
2021 - 2026

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

The fifteenth wine in our Number Series is a hedonistic expression of Viognier, with honeycomb, custard and orange blossom aromas complemented by notes of jasmine, lanolin, and ripe pear. The rich and creamy palate is full of vanilla, white peach, and passionfruit flavours, with a refreshing acidity and long, well-balanced, spicy finish.

FOOD PAIRING SUGGESTIONS

Tartiflette made with Sieglinde potatoes, reblochon cheese and smoked lardons; Seared Qualicum Beach scallops with a pink grapefruit and shaved fennel salad; Halibut Niçoise with French green beans, baby potatoes and sun dried black olives over butter lettuce; Semi-soft cheeses like Pont L'Évêque or Beaufort.