



**CULMINA**  
FAMILY ESTATE WINERY



**NOTES:**

**HYPOTHESIS**

VINTAGE 2012

**VARIETAL BLEND**  
Merlot (57%)  
Cabernet Sauvignon (24%)  
Cabernet Franc (19%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Arise Bench

**HARVEST DATE**  
Merlot: Oct 20-25  
Cabernet Sauvignon: Nov 10  
Cabernet Franc: Oct 29-30

**BRIX AT HARVEST**  
25°

**TITRATABLE ACIDITY**  
6.55 g/L

**pH**  
3.73

**VINTAGE CONDITIONS**

2012 began with seasonal spring temperatures, causing bud break to be on target in May. Wet conditions in June caused a slight delay to veraison in August, but warm daytime temperatures and cool nights in September allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

**TASTING NOTES**

A rich, bold, terroir-driven blend of Merlot, Cabernet Sauvignon, and Cabernet Franc from select micro-blocks displaying abundant spice, floral, and dark red fruit aromas, enveloping the palate with dense structure, toasted oak, fine tannins, red plum flavours, and a long, persistent finish.

**FOOD PAIRING SUGGESTIONS**

Braised Angus beef short ribs with a red wine reduction; seared duck breast with a herbed brown butter sauce; Dijon mustard and thyme-rubbed lamb; roasted beets; morel mushrooms; firm cheeses like aged Cheddar or Fontina; and raw cheeses like Gruyere or Comté.

**RESIDUAL SUGAR**  
0.85 g/L

**ALCOHOL**  
14.0%

**ML FERMENTATION**  
100% malolactic

**BARREL REGIME**  
100% French Oak  
70% new, 30% 1-yr old

**MATURATION**  
16 months in barrel

**BOTTLING DATE**  
July 2, 2014

**AGING POTENTIAL**  
5-10 years