



CULMINA
FAMILY ESTATE WINERY



NOTES:

UNICUS

VINTAGE 2014

VARIETAL
Grüner Veltliner (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 3, 6 & 11

BRIX AT HARVEST
25°

pH
3.29

TITRATABLE ACIDITY
8.1 g/L

RESIDUAL SUGAR
1.4 g/L

ALCOHOL
14.0%

BARREL REGIME
100% Stainless Cask

BOTTLING DATE
March 19, 2015

VINTAGE CONDITIONS

2014 began with seasonal Budbreak in late April and slightly warmer than average conditions in May and June. Ideal weather during Bloom was followed by very warm conditions in late July, creating higher than average degree days and an earlier Veraison by 2-3 days. Cooler temperatures at the end of August, combined with consistently good ripening conditions in September & October allowed the fruit to mature perfectly to full phenolic and flavour ripeness in all varieties.

TASTING NOTES

Expressive notes of mineral, citrus, and peach are complimented by subtle wild flower and spice aromatics. Framed by Unicus' generous palate, white pepper and herbal flavours emerge and are carried through the mid-palate by a distinct mineral core, and a long, pithy, white grapefruit finish.

FOOD PAIRING SUGGESTIONS

Cucumber gazpacho with shrimp and melon; buttered fiddle heads; minted garden fava bean and fennel salad; asparagus flan with watercress; grilled baby octopus and mizuna; scallop tartare with spicy Japanese Kewpie mayonnaise; seared line caught Mahi-Mahi with soy shiso ginger butter sauce; grilled chicken with dill tzatziki; grilled pork