



CULMINA
FAMILY ESTATE WINERY



NOTES:

HYPOTHESIS

VINTAGE 2014

VARIETAL BLEND

Cabernet Sauvignon (45%)
Merlot (33%)
Cabernet Franc (22%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

Merlot: Oct 14-21
Cabernet Franc: Oct 23-25
Cabernet Sauvignon: Nov 3-11

BRIX AT HARVEST

26°

pH

3.92

TITRATABLE ACIDITY

5.95 g/L

RESIDUAL SUGAR

0.41 g/L

ALCOHOL

14%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak
30% new, 63% 1-yr old,
7% 2-yr old

MATURATION

16 months in barrel

BOTTLING DATE

June 16, 2016

AGING POTENTIAL

5-10 years

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

Black pepper and Provençal Saucisson aromas are buoyed by intense dark cherries, currant notes. Structured and dense, the balanced and full palate showcases integrated fruit, chocolate, cloves, and a subtle trace of mint. Tannins are fine and supple; the finish long and pronounced.

FOOD PAIRING SUGGESTIONS

Grilled tempeh, French bean, and shiitake broth; braised beef cheek pappardelle with bacon, mushroom, tomato ragù; traditional Raclette with herbed, baby potatoes, grilled elk sausage, cornichons, and whole-grain mustard; classic New York striploin au poivre; firm cheese like Pecorino or blue-veined aged Somerset Cheddar.