



CULMINA
FAMILY ESTATE WINERY



CABERNET SAUVIGNON

VINTAGE 2015

VARIETAL

Cabernet Sauvignon (100%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

November 3, 4,

BRIX AT HARVEST

24°

TITRATABLE ACIDITY

5.47 g/L

pH

4.17

RESIDUAL SUGAR

1.02 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak

50% new, 30% 1-yr old

MATURATION

16 months in barrel

BOTTLING DATE

August 10, 2017

AGING POTENTIAL

2017-2025

VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties

TASTING NOTES

Subtle aromatic sage notes combine with savory leather and soot alongside ripe fruit aromas of black currant and cherries. An integrated palate follows, with dried black fruit and roasted oak flavours carried through to the varietally characteristic long, dry and dusty finish.

FOOD PAIRING SUGGESTIONS

Four cheese-stuffed grilled bell pepper bites; bison carpaccio with Dijon aioli and Green City Acres micro greens; Triple smoked bacon and foraged porcini mushroom risotto; Braised Brant Lake Kobé-style Wagyu beef steaks with crispy roasted and rosemary'd new potatoes; hard, pungent sheep cheeses like Ossau-Iraty.