



CULMINA
FAMILY ESTATE WINERY



MALBEC VINTAGE 2015

VARIETAL BLEND
Malbec (100%)

SUB-APPELLATION
Golden Mile Bench (100%)

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
October 12

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
6.06 g/L

pH
4.1

RESIDUAL SUGAR
0.39 g/L

ALCOHOL
14.0%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
50% 1-yr old, 50% 2-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 NOTE

Classically floral and aromatic, this Malbec shows garden mint and violet aromas, alongside concentrated ripe black cherry and Satsuma plum notes. Vibrant and juicy, blueberry and blackberry flavours bolster an ample mid-palate, combining with subtle notes of cocoa and cinnamon that carry through the dusty, savoury finish.

FOOD PAIRING SUGGESTIONS

Cambazola and toasted hazelnut paté with crusty Made in Road 9 bread; Shitake and white bean umami cakes with a soy-molasses reduction; Black pepper and Malbec-braised pork shoulder; charcoal-grilled New York strip steak with Oliver garlic scape Chimichurri; aged hard goat cheeses, like Tomme de Chevre or Carmelis' Smoked Carmel..