



**CULMINA**  
FAMILY ESTATE WINERY



## UNICUS VINTAGE 2015

**VARIETAL**  
Grüner Veltliner (100%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Margaret's Bench

**HARVEST DATE**  
September 25, 28 & 29

**BRIX AT HARVEST**  
25°

**pH**  
3.56

**TITRATABLE ACIDITY**  
6.4 g/L

**RESIDUAL SUGAR**  
1.8 g/L

**ALCOHOL**  
14.0%

**FERMENTATION**  
24% Concrete Amphora  
33% Concrete Egg  
43% Stainless Steel

**BOTTLING DATE**  
March 16, 2016

**AGEING POTENTIAL**  
1-3 years

### 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.

### NOTES:

### TASTING NOTES

Expressive aromas of citrus and Yellowgage plum are complemented by savoury white pepper and lemongrass notes. Mineral laden and richly textured, the palate is bright with grapefruit, brioche, and toasted almond flavours. The persistent finish is full of depth and character.

### FOOD PAIRING SUGGESTIONS

Fresh burrata with shaved brussel sprout and black kale, tossed in extra virgin olive oil; orecchiette with mustard green, walnut, and pumpkin seed pesto; sautéed fennel frittata with guanciale and arugula; seared scallops with artichoke purée; lemongrass and kaffir lime poached grouper with jasmine rice; roasted milk-fed veal loin with crispy leeks and butter spätzle; mild, unripened goat's cheese.