



CULMINA
FAMILY ESTATE WINERY



CABERNET FRANC

VINTAGE 2016

VARIETAL BLEND
Cabernet Franc (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATE
October 27

BRIX AT HARVEST
24°

pH
3.95

TITRATABLE ACIDITY
5.79 g/L

RESIDUAL SUGAR
0.38 g/L

ALCOHOL
13.7%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
22% new, 30% 1-yr old,
48% 2+ yrs. old

MATURATION
16 months in barrel

BOTTLING DATE
August 12, 2018

AGING POTENTIAL
2020 - 2026

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all.

TASTING NOTES

An enticing mélange of cherry and raspberry aromas greet you while notes of sage and lavender create a complex bouquet. The palate is equally intricate, balancing fine tannins with mouthwatering acidity and bright red fruits. The finish is long and offers notes of dried plum, cocoa powder and tobacco leaf.

FOOD PAIRING SUGGESTIONS

Sautéed porcini and maitake mushrooms on brioche topped with finely grated Parmigiano Reggiano; Agnolotti stuffed with braised pork, ricotta and kale in a sage brown butter; Sliced rib steak over an arugula salad topped with grilled eggplant, zucchini and Roma tomatoes and gorgonzola; Washed rind cheese such as Romelia from Salt Spring Island Cheese.

ACCOLADES:

The wine is full on the palate with flavours of black cherry mingling with tobacco and chocolate

92 Points
John Schreiner