



CULMINA
FAMILY ESTATE WINERY



ACCOLADES:

"Long, ripe tannins give the wine a polished texture... built to age like a fine Bordeaux."

92 Points – John Schreiner

"A beautifully complex aroma. An expressive style. A very complete wine."

96 Points – Toni Paterson, Global Fine Wine Challenge

HYPOTHESIS

VINTAGE 2016

VARIETAL BLEND

Cabernet Sauvignon 42%
Merlot 33%
Cabernet Franc 19%
Malbec 5%
Petit Verdot 1%

APELLATION

Okanagan Valley

SUB-APELLATION

Golden Mile Bench

VINEYARD

Arise Bench

HARVEST DATES

Malbec Oct. 5
Merlot Oct. 12-14
Cabernet Franc Oct. 27-28
Cabernet Sauvignon Nov. 7-14
Petit Verdot Nov. 11

BRIX AT HARVEST

24.7°

pH

3.37

TITRATABLE ACIDITY

5.67 g/L

RESIDUAL SUGAR

0.5 g/L

ALCOHOL

14%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak
33% new, 37% 1-yr old,
30% 2+ yrs. old

MATURATION

16 months in barrel

BOTTLING DATE

August 10, 2018

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 varieties.

TASTING NOTES

Cassis, sweet tobacco, and wild sage aromatics greet your nose with notes of rose petals and Bing cherry. This complex bouquet hints at the intricacies of the palate with fresh juniper, black plum, and dark chocolate. The well-integrated tannic structure provides depth to this richly layered wine. The finish is both long and mouthwatering, balancing sweet fruits and oak spice.

FOOD PAIRING SUGGESTIONS

Grilled Portabello mushrooms with sauteed butter and garlic stuffed with wild rice & almond pilaf; Rosemary scented leg of lamb with Dauphinoise potatoes; Braised veal cheeks and porcini mushrooms over hand-cut pappardelle; Full flavoured cheeses such as aged Dutch Gouda or Gruyère.