



**CULMINA**  
FAMILY ESTATE WINERY



**MALBEC**  
VINTAGE 2016

VARIETAL Malbec (100%)	RESIDUAL SUGAR 0.28 g/L
APPELLATION Okanagan Valley	ALCOHOL 14%
SUB-APPELLATION Golden Mile Bench	ML FERMENTATION 100% malolactic
VINEYARD Arise Bench	BARREL REGIME 100% French Oak 17% new, 23% 1-yr old, 60% 2+ yrs. old
HARVEST DATE October 11	MATURATION 16 months in barrel
BRIX AT HARVEST 24°	BOTTLING DATE August 13, 2018
pH 3.91	AGING POTENTIAL 2020 - 2026
TITRATABLE ACIDITY 6.23 g/L	

**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**

Bursting with red cherries and aromatic baking spices of clove, allspice and dark cocoa powder this is a classic expression of Malbec. The palate offers layered notes of cassis, black plum and violet along with juicy acidity and finely grained tannins. This charming wine delivers both structure and drinkability.

**FOOD PAIRING SUGGESTIONS**

Grilled swordfish with charred cherry tomatoes garnished with a caper and pistachio pesto; 5-spice and Darjeeling tea smoked Yarrow Meadow duck breast with crisp potato rösti and braised leeks; slow roasted Greek-style lamb rubbed with garlic and oregano accompanied by cannellini beans in a sorrel pesto; aged firm cheeses such as Avonlea Clothbound Cheddar or Beemster Classic 18-month old Gouda.

**ACCOLADES:**

*“Long, ripe tannins give the wine a polished texture.”*

*93 Points  
John Schreiner*

*“There is a lot going on here so it should be a joy to follow for half a decade.”*

*92 Points  
Michael Godel*