



CULMINA
FAMILY ESTATE WINERY



NOTES:

MERLOT VINTAGE 2016

VARIETAL BLEND
Merlot (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATES
October 12-14

BRIX AT HARVEST
24°

pH
3.89

TITRATABLE ACIDITY
5.58 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

Blackberry and raspberry bramble fruits and black plum mingle with savory aromatics of pine mushrooms and olive tapenade. This complex nose is mirrored on the palate along with expressive notes of star anise and dark chocolate. A firm tannin structure carries through to a rich and spicy finish with lingering flavours of toasted oak and sweet black fruits.

FOOD PAIRING SUGGESTIONS

Foraged chanterelle mushroom ragout served atop crispy polenta bites with shaved Comté; duck leg confit with a cranberry-blueberry reduction with thyme-scented roasted beets; Ossobuco alla Milanese served on a bed on creamy saffron risotto garnished with a classic parsley gremolata; full flavoured cheeses such as Mimolette or Basler by Golden Ears Cheesecrafters.

RESIDUAL SUGAR
0.52 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
18% new, 27% 1-yr old,
55% 2+ yrs. old

MATURATION
16 months in barrel

BOTTLING DATE
August 13, 2018

AGING POTENTIAL
2020 - 2026