



CULMINA
FAMILY ESTATE WINERY



CABERNET SAUVIGNON VINTAGE 2016

VARIETAL BLEND
Cabernet Sauvignon (100%)

APELLATION
Okanagan Valley

SUB-APELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATES
November 7, 10, 14

BRIX AT HARVEST
24°

pH
4.01

TITRATABLE ACIDITY
5.8 g/L

RESIDUAL SUGAR
0.46 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
25% new, 42% 1-yr old,
33% 2+ yrs. old

MATURATION
16 months in barrel

BOTTLING DATE
August 12, 2018

AGING POTENTIAL
2020 - 2026

ACCOLADES:

“Ripe, supple
tannins and a
lovely
mouthfeel”

93 Points
Tony Aspler

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

Richly layered aromas of cassis, blackberry and cigar box are complemented by black plums and integrated oak spice. Flavours of red cherry and black currants mingle with clove, nutmeg and cocoa powder. The palate is mouth-coating and textured while building in intensity of flavors throughout the long finish.

FOOD PAIRING SUGGESTIONS

Char-roasted summer squash, tomatoes and eggplant with farro risotto made with freshly grated Parmigiano-Reggiano; Braised beef brasato with porcini mushrooms over hand-cut pappardelle; Roasted venison rack with Madeira jus served with baby turnips and garlic-creamed spinach; Aged, hard cheeses such as Carmelis Farm gruyere-style Patriarch.