



CULMINA
FAMILY ESTATE WINERY



CABERNET SAUVIGNON VINTAGE 2017

VARIETAL BLEND
Cabernet Sauvignon (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATES
November 5-7

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
5.27 g/L

pH
4.02

RESIDUAL SUGAR
0.28 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
25% new, 75% 2-3 yr. old

MATURATION
16 months in barrel

BOTTLING DATE
August 1, 2019

AGING POTENTIAL
2021-2027

ACCOLADES:

"An exuberant dark berry nose. A generous dry wine with complex flavors and intensity".

94 points
Platinum
Award Winner
Wine Align

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

This vintage of Cabernet Sauvignon opens with aromas of dried violets, Italian prune plums and cassis. These notes develop into a mélange of cigar box, dark cocoa powder, and black tea. The red-fruited palate delivers notes of pomegranate and cherry up front along with nuances of Oolong tea and cedar shavings. The finish is long and finessed, balancing structure and drinkability.

FOOD PAIRING SUGGESTIONS

Brown butter sautéed yellowfoot chanterelles on toasted brioche with shaved Pecorino; Agnolotti filled with duck confit and porcini mushrooms; Braised lamb shanks served with roasted fall vegetables and rye-spätzle; Rosemary and pepper-crusted rib-eye with black currant demi glaze; Firm cheeses such as Haltwhistle Cheese Co.'s Tadwick.