



CULMINA
FAMILY ESTATE WINERY



ACCOLADES:

“Opulent black forest fruit, coffee and violet on the nose; palate of kirsch, liquorice, sweet spice and cocoa.”

91 points ~
Decanter World
Wine Awards,
Silver Medal

MALBEC

VINTAGE 2017

VARIETAL
Malbec (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATE
October 25

BRIX AT HARVEST
24°

pH
4.03

TITRATABLE ACIDITY
5.44 g/L

RESIDUAL SUGAR
0.26 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
23% new, 52% 1-yr old,
25% 3 yrs. old

MATURATION
16 months in barrel

BOTTLING DATE
August 2, 2019

AGING POTENTIAL
2021-2027

VINTAGE CONDITIONS

2017 began with a cold, snowy winter with seasonal budbreak occurring in the last week of April. The long, cool, and wet spring temperatures were followed by a consistently hot summer with no precipitation. This allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

TASTING NOTES

This expressive vintage of Malbec opens with aromas of lavender and lilies then develops into cherry clafouti and black plums. The firm palate displays well-integrated tannins behind a ripe mix of both red and black fruits and a spicy oak finish. This elegant wine delivers both structure and suppleness, making this a great wine to drink over the next several years.

FOOD PAIRING SUGGESTIONS

Shaved prime rib with crispy shallots and a plum & mint compote served with baguette from Road 9 – Audrey’s Breads; Smoked duck breast with a black currant pan jus served with thyme-roasted potatoes; Sautéed pork tenderloin noisettes topped with malbec-soaked prunes; Aged firm cheeses such as Grass Root Dairy’s aged Gouda or Manchego.