



CULMINA
FAMILY ESTATE WINERY



NOTES:

CABERNET FRANC VINTAGE 2017

VARIETAL BLEND
Cabernet Franc (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench, Block F

HARVEST DATE
Nov 1, 2019

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
5.38 g/L

pH
3.99

RESIDUAL SUGAR
0.18 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

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 vintage of Cabernet Franc is filled with aromas of brambly raspberry and figs with underlying notes of anise and red cherry. The palate brims with bright red fruits and mouthwatering acidity upfront and finishes with elegance. The silky tannins mesh nicely with the ripe red fruits, offering a long and balanced finish that has structure as well as drinkability. A classic expression of Golden Mile Bench Cabernet Franc.

FOOD PAIRING SUGGESTIONS

Freshly baked Road 9 Breads baguette topped with a classic Rillettes; The Black Sage Butcher's Stilton, green peppercorn, and caramelized onion stuffed burgers; Rigatoni with summer squash, sage and pancetta; Peace Country Lamb Rack with Israeli couscous, charred eggplant, labneh and barberry jus; Semi-firm cheeses such as Imperial Appenzeller or Gruyère.