



CULMINA
FAMILY ESTATE WINERY



NOTES:

HYPOTHESIS

VINTAGE 2018

VARIETAL BLEND

Cabernet Franc (32%)
Cabernet Sauvignon (31%)
Merlot (25%)
Petit Verdot (6.5%)
Malbec (5.5%)

APPELLATION

Okanagan Valley

SUB-APPELLATION

Golden Mile Bench

VINEYARDS

Arise Bench, Stan's Bench

HARVEST DATES

Cabernet Franc: Oct. 29
Cabernet Sauvignon: Nov. 9
Merlot: Oct. 17
Petit Verdot: Nov. 14
Malbec: Oct. 14

BRIX AT HARVEST

24°

TITRATABLE ACIDITY

5.58 g/L

pH

3.94

RESIDUAL SUGAR

0.55 g/L

ALCOHOL

14%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak
35% new, 20% 1-yr old,
45% neutral

MATURATION

16 months in barrel

BOTTLING DATE

July 24, 2020

VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal veraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

TASTING NOTES

Opulent and refined, the bouquet brings complex aromas of cedar bark, leather, cocoa nibs and dark cherries. The generous palate is layered with succulent dark fruits, licorice and baking spice supported by balance acidity and silky tannins. The nuances of 2018 Hypothesis unfurl gradually over a long and persistent finish.

FOOD PAIRING SUGGESTIONS

Smoked beet, pomegranate and warm farro wheat salad topped with toasted almonds; Crispy risotto al salto topped with a wild boar ragù; Roast squab & foie gras en croûte with porcini mushrooms and warba potatoes; Venison tenderloin with sunchoke dauphinoise and black trumpet mushrooms; Full flavoured hard cheeses such as two-year aged Gouda