



CULMINA
FAMILY ESTATE WINERY



CABERNET SAUVIGNON VINTAGE 2018

VARIETAL Cabernet Sauvignon (100%)	pH 3.98
APPELLATION Okanagan Valley	RESIDUAL SUGAR 0.47 g/L
SUB-APPELLATION Golden Mile Bench	ALCOHOL 14%
VINEYARD Arise Bench	BARREL REGIME 100% French Oak 25% new, 75% 2 & 3-yr old
HARVEST DATES November 9 - 13	MATURATION 16 months in barrel
BRIX AT HARVEST 24°	BOTTLING DATE July 24, 2020
TITRATABLE ACIDITY 5.51 g/L	AGING POTENTIAL Present - 2028

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.

NOTES:

TASTING NOTES

Rich cassis and black cherry notes are layered with cigar box, black pepper and cedar aromatics. The structured palate balances fine-grained tannins with generous dark fruits and cloves. Classically -styled and elegant, the finish balances power and finesse.

FOOD PAIRING SUGGESTIONS

Foraged wild mushroom and caramelized onion galette; Braised Waygu short rib croquettes; Rosemary, sage and mint crusted lamb loin with charred shishito peppers; full-flavoured, hard cheeses such as Mimolette or aged gouda from Grass Root Dairy.