



CULMINA
FAMILY ESTATE WINERY



NOTES:

SYRAH

VINTAGE 2018

VARIETAL
Syrah (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATE
November 8th

BRIX AT HARVEST
25°

pH
3.97

TITRATABLE ACIDITY
5.58 g/L

RESIDUAL SUGAR
0.46 g/L

ALCOHOL
14.4%

ML FERMENTATION
100% malolactic

BARREL REGIME
100 % French Oak
25% new, 75% 2-year-old

MATURATION
16 months in barrel

BOTTLING DATE
September 4th, 2020

AGING POTENTIAL
2021-2025

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

Culmina's first ever Syrah shows aromatics of blackberries and stewed Damson plums along with contrasting notes of cured meats, cloves, and violets. The spicy palate juxtaposes flavors of hickory bacon, black olives, and cedar plank with freshly picked blueberries and black licorice. Supple tannins carry the fruit through to a long, savory finish.

FOOD PAIRING SUGGESTIONS

A salad of pomegranate, toasted walnut & crispy chickpeas on field greens; Pizza Bianca topped with black olives and garlicky Toulouse sausage; Pan-seared duck breast with a blackberry reduction served with duck fat-fried potatoes; Roasted venison loin with a juniper infused demiglace; Semi firm cheeses like Appenzeller and smoked cheese such as Natural Pastures Cheese Company's Smoked Boerenkaas