



CULMINA  
FAMILY ESTATE WINERY



#### NOTES:

## MALBEC

VINTAGE 2019

VARIETAL  
Malbec (100%)

APPELLATION  
Okanagan Valley

SUB-APPELLATION  
Golden Mile Bench

VINEYARD  
Arise & Stan's Benches

HARVEST DATE  
October 17

BRIX AT HARVEST  
24°

pH  
3.9

TITRATABLE ACIDITY  
5.97 g/L

RESIDUAL SUGAR  
0.1 g/L

ALCOHOL  
13.2%

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

MATURATION  
16 months in barrel

BOTTLING DATE  
September 6, 2021

AGING POTENTIAL  
2022-2029

## VINTAGE CONDITIONS

Mild conditions in spring brought about seasonal budbreak in late April. Warm, dry weather brought early bloom at the beginning of June. Summer was consistently warm until veraison mid-August. Fall was marked by wetter than average conditions, with October's full moon creating a precise end to the ripening season. Culmina's vineyard position above the valley floor combined with low crop levels and skilled vineyard management allowed for ripeness and balance in all varieties.

## TASTING NOTES

Complex and expressive, the nose evolves from lavender to roasted plums and Mission figs to spicy notes of allspice and cinnamon. The palate is well-balanced with rich fruit offset by supple, silky tannins and oolong tea flavours. Rich mulberry and plum linger on the deep, intriguing finish.

## FOOD PAIRING SUGGESTIONS

Farro salad with roasted beets, pistachios and pomegranate topped with crumbled ricotta salata; Rosemary-garlic lamb sirloin with pimentón and mint with fried polenta; Bucatini pasta with a pork ragù made with sausage and pancetta; mature, aged cheeses such as Pecorino Romano or Manchego.