



CULMINA
FAMILY ESTATE WINERY



UNICUS

VINTAGE 2019

VARIETAL
Grüner Veltliner (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATES
October 4 & 8

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
6.42 g/L

pH
3.31

RESIDUAL SUGAR
2.75 g/L

ALCOHOL
14%

FERMENTATION VESSELS
36% Concrete Egg
28% Concrete Amphora
26% Stainless Steel
10% Neutral French Oak Barrels

BOTTLING DATE
March 16, 2020

AGING POTENTIAL
2020 - 2024

ACCOLADES:

"This wine gets more and more dialed in year over year. Fantastic balance, and interest"

~ 91 Points,

Anthony Gismondi

"Culmina is a bit of a pioneer with this Austrian grape in BC., and this is perhaps the best edition yet"

~ 91 Points,

David Lawrason

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

Combining aromas of passion fruit and lemon curd with lime sorbet and white peach, Unicus acts as a showcase for the complex terroir of our high-altitude Margaret's Bench vineyard. Well balanced notes of Asian pear and tangerine with wet grass and lemon pith give the palate weight and depth with the mineral finish that has become a hallmark of Unicus.

FOOD PAIRING SUGGESTIONS

Thai chicken lettuce wraps with ginger, cilantro, and lemongrass; Big Eye tuna tartar topped with black sesame seeds over a daikon, cucumber and avocado salad; tagliatelle with roasted artichokes, pea shoots, lemon zest and thinly shaved Pecorino Romano; roasted rack of veal served with a sauté of foraged morel mushrooms and fiddleheads; rich or pungent cheeses like Poplar Grove's Harvest Moon or Bleu d'Auvergne.