



**CULMINA**  
FAMILY ESTATE WINERY



**NOTES:**

*“Texture and weight put this wine in a category of its own.”*

~ 92 Points,  
Matt Steeves

*“Soft, sumptuous and elegant ...culminating in Rosé nirvana.”*

~ 91 Points,  
Michael Godel

**SAIGNÉE**  
VINTAGE 2019

**VARIETAL BLEND**  
Malbec (32%)  
Merlot (31%)  
Cabernet Franc (26%)  
Cabernet Sauvignon (11%)

**APPELLATION**  
Okanagan Valley

**SUB-APPELLATION**  
Golden Mile Bench

**VINEYARD**  
Arise Bench

**HARVEST DATES**  
Merlot: Oct 1 & 2  
Malbec: Oct 11  
Cabernet Franc: Oct 15 & 16  
Cabernet Sauvignon: Oct 21 & 28

**BRIX AT HARVEST**  
24°

**TITRATABLE ACIDITY**  
5.48 g/L

**pH**  
3.65

**RESIDUAL SUGAR**  
1.42 g/L

**ALCOHOL**  
14%

**FERMENTATION**  
100% Stainless Steel

**BOTTLING DATE**  
March 17, 2020

**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**

Expressive aromas of stewed rhubarb and raspberry coulis are complimented by subtle notes of Damson plums, white peach and Cara Cara oranges. The palate is rich and inviting with a creamy texture filled with raspberry, red licorice and plum preserves. These flavours co-mingle to create a layered expression of Saignée with a nuanced, elegant mouthfeel.

**FOOD PAIRING SUGGESTIONS**

Haida Gwaii Dungeness crab cakes served with fresh tarragon aioli; eggplant caponata made with capers, Niçoise olives and zucchini spread over crusty baguette; grilled halibut filets atop warm fregola sarda made with hand torn Genovese basil, toasted hazelnuts and dried currants; sheep's milk ricotta tartlets topped with roasted Mission figs and drizzled with Okanagan honey; Semi-firm cheeses such as Tomme de Savoie or Morbier.