



CULMINA
FAMILY ESTATE WINERY



NOTES:

SYRAH

VINTAGE 2019

VARIETAL
Syrah (100%)

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATE
October 18th

BRIX AT HARVEST
24^o

pH
3.9

TITRATABLE ACIDITY
5.98 g/L

RESIDUAL SUGAR
0.9 g/L

ALCOHOL
14.5%

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

MATURATION
16 months in barrel

BOTTLING DATE
September 6th, 2021

AGING POTENTIAL
2022-2026

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

Bright aromas of tree-ripened cherries and dark chocolate dominate the nose with contrasting notes of French tarragon bringing a savoury balance. On the palate, classic black pepper and niçoise olive flavours are supported by a fine-grained, integrated tannin structure. The contrast of ripe fruits and savoury herbs carries through in the long, silky finish.

FOOD PAIRING SUGGESTIONS

Ricotta cavatelli with roasted sunchoke, wild mushrooms, summer squash and shaved Manchego; Seared black pepper and rosemary crusted tuna with charred shishito peppers; Grilled bone-in bison shortrib with cipollini onion relish and thick cut Kennebec frites; Hard cheeses such as Mimolette or Comté.