



**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.