



CULMINA  
FAMILY ESTATE WINERY



## SAIGNÉE

VINTAGE 2020

### VARIETAL BLEND

Cabernet Franc (48%)  
Syrah (17%)  
Malbec (15%)  
Cabernet Sauvignon (12%)  
Merlot (8%)

### APPELLATION

Okanagan Valley

### SUB-APPELLATION

Golden Mile Bench

### VINEYARD

Arise Bench

### HARVEST DATES

Cabernet Franc: Oct 7,14,15  
Syrah: Oct 18  
Malbec: Oct 23  
Cabernet Sauvignon: Oct 31  
Merlot: Oct 22

### 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, 2021

## VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

## ACCOLADES:

*"Up front red berries and stone fruits lead to a superbly balanced, complex palate."*

93 points ~  
Tim Pawsey,  
Hired Belly

## TASTING NOTES

Lively aromatics of Mirabelle Plums and Pink Lady Apples are accented by subtle notes of red cherry, white raspberry, and ripe watermelon. The palate counterpoints richness with bright juicy acidity, delivering notes of blood orange, papaya, and pink grapefruit. This vintage of Saignée is complex and nuanced, with a long and delicate finish.

## FOOD PAIRING SUGGESTIONS

Crusty baguette tartines topped with herbed ricotta, prosciutto, and arugula; Roasted beet salad with blood oranges & chèvre over shaved fennel; Paella de Mariscos with mussels, scallops, clams, and shrimp in saffron infused bomba rice; Tacos al Pastor made with spit-roasted pork and grilled pineapple with fresh cilantro; Semi-firm cheeses such as Québec Comtomne.