



CULMINA  
FAMILY ESTATE WINERY



ACCOLADES:  
*"Inviting and aromatic, with a textured palate layered with a lifted, bright acidity and a zesty orange peel finish."*

96 Points ~  
Gold Medal Winner,  
Decanter World Wine  
Awards

## UNICUS

VINTAGE 2020

### VARIETAL

Grüner Veltliner (100%)

### APPELLATION

Okanagan Valley

### VINEYARD

Margaret's Bench

### HARVEST DATES

October 14, 19

### BRIX AT HARVEST

24°

### TITRATABLE ACIDITY

6.56 g/L

### pH

3.32

### RESIDUAL SUGAR

2.91 g/L

### ALCOHOL

14%

### FERMENTATION VESSELS

42% Concrete Egg

32% Concrete Amphora

26% Stainless Steel

### BOTTLING DATE

March 16

### AGING POTENTIAL

2021 - 2025

## 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.

## TASTING NOTES

Expressive aromas of lemongrass and pink grapefruit with cantaloupe and honeycomb are showcased in this vintage of Unicus. Produced from a small parcel on Margaret's Bench vineyard, this displays a well-textured palate, contrasting weightiness with bright acidity. The rich flavors linger with notes of lemon custard, orange peel and Marcona almonds.

## FOOD PAIRING SUGGESTIONS

Salade Lyonnaise of frisée & crispy lardons in a sherry-Dijon vinaigrette topped with a soft poached egg; Kimchi & sesame fried forbidden rice; Pork chops served with grilled Halloumi, charred lemon and apricot, garnished with crushed Aleppo peppers; Fresh cheeses or goat's cheese such as The Farm House's La Pyramide or Upper Bench Double Cream Brie.