



CULMINA  
FAMILY ESTATE WINERY



#### NOTES:

## UNICUS

VINTAGE 2020

VARIETAL  
Grüner Veltliner (100%)

APELLATION  
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 Marcone 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.