



CULMINA  
FAMILY ESTATE WINERY

2021

# Malbec

Varietal	Appellation	Vineyard	
Malbec (100%)	Golden Mile Bench	Arise & Stan's Bench Certified Organic	
Residual Sugar	Titratable Acidity	pH	ALC

0.20 g/L

6.30 g/L

4.0

14%

Fermentation	Maturation	Aging Potential
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100% French Oak

16 Months in Barrel

Present - 2031

25% New

65% 1 & 2-year old

10% 3-year-old

## Vintage Conditions

A warm spring led to a slightly earlier than usual budbreak and early flowering. The cooler temperatures in June resulted in a small fruit set with loose bunches. Fall brought a welcome reprieve from the heat of the summer. With even temperatures and no rain or frost through an extended harvest period, each block was harvested at optimal ripeness. The wines from this vintage display exceptional concentration, structure and power.

## Tasting Notes

A vibrant expression of Malbec, aromas of ripe bramble fruits and black cherry are interwoven with subtle hints of sandalwood, tea leaves, and cloves. On the palate, it presents a harmonious blend of graphite and gentle oak tannins, accented by a touch of star anise and more cherry notes. The finish is bright, lively, and elegantly sustained.

## Food Pairing

Chocolate chili short rib au jus with creamy polenta and honey brown butter carrots; Venison sausages with malbec and rosemary demi-glaze; Roasted beet and beluga lentil salad with mustard balsamic vinaigrette; Hard cheeses such as Kootenay Meadows alpine.