



CULMINA  
FAMILY ESTATE WINERY



#### ACCOLADES:

*"A captivating acid backbone, marked concentration and delightfully tactile texture here."*

91 Points ~

Elsa MacDonald, MW

92 Points ~

Gold Medal Winner,  
WineAlign NWAC

## UNICUS

VINTAGE 2021

VARIETAL  
Grüner Veltliner

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATE  
September 17, 29

BRIX AT HARVEST  
24°

TITRATABLE ACIDITY  
6.12 g/L

pH  
3.38

RESIDUAL SUGAR  
1.99 g/L

ALCOHOL  
14%

FERMENTATION  
40% Concrete Egg  
30% Concrete Amphora  
30% Neutral French Oak  
Barrel using wild yeast

BOTTLING DATE  
March 21, 2022

### 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

Bright straw yellow in colour, white grapefruit aromatics burst from the glass followed closely by notes of white pepper, pineapple and freshly cut grass. The custardy texture of the palate is marked by herbaceous pine resin and Key lime pie flavours. Lively acidity is balanced by spiciness on a lingering finish.

### FOOD PAIRING SUGGESTIONS

Caramelized fennel, ramp and orange salad; White lasagna with Swiss chard, leeks, gruyere and Béchamel sauce; Kaffir-lime leaf and coconut scented Panang curry garnished with peanuts; Classic Wiener schnitzel pounded very thin and served with a wedge of lemon and potato salad; Goat's milk cheeses or pungent washed-rind cheeses