



CULMINA
FAMILY ESTATE WINERY



NOTES:

SAIGNÉE VINTAGE 2021

VARIETAL BLEND
Malbec (66%)
Merlot (34%)

APELLATION
Okanagan Valley

SUB-APELLATION
Golden Mile Bench

VINEYARDS
Arise & Stan's Benches

HARVEST DATES
September 28 to October 5

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
6.2 g/L

pH
3.59

RESIDUAL SUGAR
1.1 g/L

ALCOHOL
14%

FERMENTATION
100% Stainless Steel

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

Saignée's nose is lively, filled with aromatics of peaches, raspberry, pink grapefruit and hints of green tea and mint. Berry and citrus fruits are echoed on the palate. Bright acidity is balanced by the creamy richness that has become a hallmark of this wine. The finish is lingering and refined.

FOOD PAIRING SUGGESTIONS

Chilled watermelon gazpacho garnished with mint and serrano ham crisps; Chicken salad with fresh peas, strawberries and tarragon; Chili glazed duck drumettes with a green papaya salad; Classic quiche Lorraine with plenty of lardons; mild cheeses such as young Gouda or Nostrala by Kootenay Alpine Cheese Co.