



CULMINA
FAMILY ESTATE WINERY



NOTES:

VIOGNIER VINTAGE 2021

VARIETAL
100% Viognier

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Stan's Bench, certified organic

HARVEST DATES
October 6

BRIX AT HARVEST
24°

TITRATABLE ACIDITY
6.85 g/L

pH
3.4

RESIDUAL SUGAR
0.92 g/L

ALCOHOL
14%

FERMENTATION
Neutral French oak
100% Wild Yeast

BOTTLING DATE
March 21, 2022

AGING POTENTIAL
now - 2027

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

Floral orchid, honeysuckle and lemon blossom notes burst from the glass with ripe starfruit and nectarine aromatics. The refined palate balances bright apricot flavours with a rich texture. A classic expression of Viognier, the lingering finish is an elegant union of delicate stonefruit and honeycomb.

FOOD PAIRING SUGGESTIONS

Honey-mustard roasted nuts; Toasted Farro, shaved fennel and citrus salad with fresh mint and parsley; Traditional Goan style prawn curry made with tamarind and coconut milk; Honey-glazed pork tenderloin with grilled apricots and roasted root vegetables; Creamy and bloomy rind chesses such as Délice de Bourgogne