



CULMINA
FAMILY ESTATE WINERY

2024

Saignée Rosé

Varietal	Appellation	Vineyard	
Cabernet Franc (60%) Cabernet Sauvignon (26%) Merlot (14%)	Golden Mile Bench	Arise & Stan's Bench	
Residual Sugar	Titratable Acidity	pH	ALC
1.7 g/L	6.26 g/L	3.46	12.5%

Fermentation

100% Stainless Steel

Vintage Conditions

The 2024 growing season in the Okanagan will be defined by its challenges. A harsh cold snap in mid-January caused widespread damage to grapevine buds, severely impacting yields throughout the region. Many vineyards suffered major losses and were forced to consider replanting entire blocks or switching varieties altogether. As the season moved forward, consistently warm and dry weather placed further pressure on growers, with irrigation becoming essential to support the vines that withstood the winter freeze.

Tasting Notes

Charming bouquet of red currant, watermelon, and nectarine. Upon tasting, the stone fruit flavours are enhanced by a lively acidity and a smooth, silky texture. The polished finish is creamy and rich leaving a lasting impression of elegance and finesse.

Food Pairing

Dungeness crab cakes served with fresh tarragon aioli; Watermelon, mint, and sheep feta salad; Hummus, Kalamata olives and Turkish-style flatbread; Slow-roasted leg of lamb with Greek-style lemon potatoes; Tuscan-style chicken-liver crostini; choice charcuterie cuts of prosciutto cotto and capicollo; salty fresh cheeses such as Halloumi.