



CULMINA
FAMILY ESTATE WINERY

Cabernet Sauvignon 2020

VARIETAL	APPELLATION	VINEYARD
Cabernet Sauvignon (100%)	Golden Mile Bench	Arise Bench

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.40 g/L	5.50 g/L	4.0	14%

FERMENTATION
100% French Oak 40% New 60% 1 & 2-year-old

BRIX AT HARVEST
24°

HARVEST DATE
October 29-31 st

MATURATION
16 months in barrel

BOTTLING DATE
July 24, 2022

AGING POTENTIAL
Present - 2030

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

Classic notes of cassis are complemented by layered aromas of sandalwood, cloves, bay leaf and Okanagan *garrigue*. The dense palate combines rich, dark fruit flavours with spicy black pepper and savoury wild herbs. Fine grained tannins and structure ensure a complex and powerful finish.

FOOD PAIRING SUGGESTIONS

Buckwheat crêpes stuffed with sautéed wild mushrooms and leeks; Rosemary braised lamb shanks served with steamed Sieglinde potatoes in a rich red wine sauce; Florentine-style thick-cut porterhouse steak with simple accompaniments such as roasted vegetables and polenta; aged cheeses such as Avonlea clothbound cheddar.