



**CULMINA**  
FAMILY ESTATE WINERY

# Malbec 2021

VARIETAL	APPELLATION	VINEYARD
Malbec (100%)	Golden Mile Bench	Arise & Stan's Benches Certified Organic

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.2 g/L	6.3 g/L	4.0	14%

## FERMENTATION

100% French Oak  
25 % New  
65 % 1 & 2-year-old  
20% 3-year-old

## MATURATION

16 months in barrel

## AGING POTENTIAL

Present - 2031

## BRIX AT HARVEST

24°

## HARVEST DATE

October 29<sup>th</sup>

## BOTTLING DATE

July 22, 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

A vibrant expression of Malbec, aromas of ripe bramble fruits and black cherry are interwoven with subtle hints of sandalwood, tea leaves, and cloves. On the palate, it presents a harmonious blend of graphite and gentle oak tannins, accented by a touch of star anise and more cherry notes. The finish is bright, lively, and elegantly sustained.

## FOOD PAIRING SUGGESTIONS

Chef Nick's chocolate chili short rib au jus with creamy polenta and honey brown butter carrots; Venison sausages with malbec and rosemary demi-glaze; Roasted beet and beluga lentil salad with mustard balsamic vinaigrette; Hard cheeses such as Kootenay Meadows alpine.

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