



CULMINA
FAMILY ESTATE WINERY



ACCOLADES:

Gold Medal Winner

~ 2018 National
Wine Awards

*“Attractive nose
with well-integrated,
quality French Oak”*

~ Craig Pinhey,
WineAlign

N° 004 STAN'S BENCH CHARDONNAY VINTAGE 2016

VARIETAL Chardonnay (100%)	RESIDUAL SUGAR 1.82 g/L
SUB-APPELLATION Golden Mile Bench	ALCOHOL 14%
APPELLATION Okanagan Valley	FERMENTATION 100% Natural Yeasts
VINEYARD Stan's Bench	ML FERMENTATION 0% malolactic
HARVEST DATE September 7	BARREL REGIME 60% Used French Oak 40% Stainless Steel
BRIX AT HARVEST 23.5°	MATURATION 9 months in barrel
TITRATABLE ACIDITY 5.92g/L	BOTTLING DATE July 31, 2017
pH 3.57 g/L	AGING POTENTIAL 2018-2023

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

TASTING NOTES

Displaying characteristic aromas of ripe Okanagan apple, minerality, and toast alongside subtle notes of matchstick, marzipan, and sweet spice. A bright, malic palate follows, showcasing chalky minerality with fresh green apple, roasted chestnut, and freshly grated nutmeg flavours. The chalky, textural finish is fresh and persistent.

FOOD PAIRING SUGGESTIONS

Seared scallops with a green apple and pink peppercorn beurre blanc; Pizza Bianca with tomato, burrata, lemon zest, and pine nuts; Steamed lobster salad with herbed tarragon crème fraîche; Creamy chicken and wild mushroom Tagliatelle with shaved Parmigiana Reggiano and toasted almonds; Roasted pork loin stuffed with chestnut & Pink Lady apple; washed rind cheeses like Poplar Grove's Harvest Moon or Saint-Nectaire.