



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 017 BLANC DE FRANC VINTAGE 2021

VARIETAL Cabernet Franc	TITRATABLE ACIDITY 4.26 g/L
APPELLATION Okanagan Valley	pH 3.9
SUB-APPELLATION Golden Mile Bench	RESIDUAL SUGAR 0.82 g/L
VINEYARDS Arise and Stan's Bench	ALCOHOL 12.7%
HARVEST DATES September 21	FERMENTATION 100% Stainless Steel
BRIX AT HARVEST 23°	BOTTLING DATE March 21, 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

To create a white wine from Cabernet Franc, we picked a select block ahead of the main red wine harvest to preserve freshness. The grapes were pressed at a low temperature and then fermented using wild yeast for 51 days. Inviting scents of white currant, orange blossom and hints of lilac are complimented by a richly textured palate. White pepper and star anise linger on the finish.

FOOD PAIRING SUGGESTIONS

Farro salad with sundried black olives, cherry tomatoes, Fior de Latte and fresh basil and parsley; Ginger seasoned gyoza stuffed with shrimp, pork and shitake mushrooms; Chicken liver paté on crusty baguette; Italian sausage, kale and ricotta tart in a butter crust; Fresh cheeses such as Mozzarella de Bufala by Natural Pastures cheese company