



CULMINA
FAMILY ESTATE WINERY

N° 018 Süsser Riesling

VARIETAL	VINTAGE	VINEYARD & APPELLATION
Riesling (100%)	2021	Margaret's Bench, Certified Organic Okanagan Valley

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
54.88 g/L	9.5 g/L	2.9	10.5%

BLOCK	BRIX AT HARVEST
-------	-----------------

X2

24°

CLONE & ROOTSTOCK	HARVEST DATE
-------------------	--------------

21, 3309

September 30, 2021

FERMENTATION	BOTTLING DATE
--------------	---------------

100% Stainless Steel

March 21, 2022

AGING POTENTIAL

Present – 2032

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

Inspired by the great Rieslings of Germany, winemaker Jean-Marc Enixon stopped fermentation when the wine had achieved a balance of sweetness and racy acidity. Delicate, floral aromas including chamomile, and citrus blossom are complimented by richer honeydew melon notes. The richly textured palate filled with flavours of lemon sorbet and flinty minerality continue through to a bright and elegant finish.

FOOD PAIRING SUGGESTIONS

Argentinian style fugazetta stuffed with provolone and topped with caramelized onions; Malaysian laksa with prawns and noodles in a spicy coconut curry broth topped with bean sprouts, cilantro, scallions and lime; Classic Tarte au citron; pungent washed rind cheeses such as Morbier or a cave-aged Tellegio.

CULMINA.CA | INFO@CULMINA.CA | 250 498 0789

VISIT US: 4790 WILD ROSE STREET, OLIVER BC, V0H 1T0, CANADA | MAIL: PO BOX 1829