



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 018 SÜSSER RIESLING

VINTAGE 2021

VARIETAL Riesling	TITRATABLE ACIDITY 9.5 g/L
APPELLATION Okanagan Valley	pH 2.9
VINEYARD Margaret's Bench	RESIDUAL SUGAR 54.88 g/L
BLOCK X2	ALCOHOL 10.5%
CLONE & ROOTSTOCK 21, 3309	FERMENTATION 100% Stainless Steel
HARVEST DATES September 30	BOTTLING DATE March 21, 2022
BRIX AT HARVEST 24°	AGING POTENTIAL 2022-2032

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.