



# N° 020 Perle de Rosé

## Sparkling Wine

CULMINA  
FAMILY ESTATE WINERY

VARIETAL	VINTAGE	VINEYARD & APPELLATION
Merlot (91%) Cabernet Franc (9%)	2022	Arise Bench, Certified Organic Golden Mile Bench

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
6 g/L	9 g/L	3.2	11.7 %

### PRIMARY FERMENTATION

100% Stainless Steel

### SECONDARY FERMENTATION

80 days in bottle *en tirage*

### BOTTLING & DISGORGEMENT

Bottling: March 3, 2023

Disgorgement: June 13, 2023

### VINTAGE CONDITIONS

A cool spring led to later than usual budbreak and slow start to the growing season with low fruit set. With steady heat and very little precipitation throughout July and August the grapes began to slowly catch up on their maturity. The warmest October on record rewarded our patience in the vineyard by allowing for a prolonged ripening period. Wines from the 2022 vintage are marked by vibrant acidity and classic style.

### TASTING NOTES

Pale rose gold in colour, a vibrant, lively nose brings aromas of pink lady apples, stone fruit and freshly baked biscuits. The mouthfeel is rich and textural with fresh acidity carrying strawberries and cream notes. The fine mousse carries bright red fruits through a lively, fresh finish.

### FOOD PAIRING SUGGESTIONS

Watercress, cherry and toasted sesame salad; Roasted red and golden beet and ricotta tart in a walnut crust; Classic blinis topped with Northern Divine smoked sturgeon and crème fraiche; Cioppino made with Salt Spring Island mussels, Dungeness crab and halibut.

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