



CULMINA
FAMILY ESTATE WINERY

N° 020 Perle de Rosé

Sparkling Wine

VARIETAL

Merlot (91%)
Cabernet Franc (9%)

VINTAGE

2022

VINEYARD & APPELLATION

Arise Bench, Certified Organic
Golden Mile Bench

RS RESIDUAL SUGAR

6 g/L

TA TITRATABLE ACIDITY

9 g/L

pH

3.2

ALC

11.7 %

PRIMARY FERMENTATION

100% Stainless Steel

BRIX AT HARVEST

23°

SECONDARY FERMENTATION

80 days in bottle *en tirage*

HARVEST DATE

September 15, 2022

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.

*“This lively bubbly maintains its focus on fruit and freshness through a lively finish...
Festive, textural and lip-smacking”*
James Nevison, The Province

CULMINA.CA

INFO@CULMINA.CA

250 498 0789

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