



CULMINA
FAMILY ESTATE WINERY

N° 022 Blanc de Franc

VARIETAL	VINTAGE	VINEYARD & APPELLATION
Cabernet Franc (100%)	2023	Arise Bench, Certified Organic Golden Mile Bench

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.10 g/L	5.03 g/L	3.65	14%

FERMENTATION	BRIX AT HARVEST
100% Stainless Steel	24°

HARVEST DATE	BOTTLING DATE
September 19, 2023	March 28, 2024

VINTAGE CONDITIONS

A prolonged cold period over the winter resulted in significant bud damage throughout the region. While all varieties experienced some damage, Grüner Veltliner and Malbec were the most impacted. The vineyard team spent much of their time focusing on managing vigour and overall vineyard health to ensure that the vines were not overly stressed. Steadily warm and bright conditions through spring and summer brought about an early harvest. The vintage's low yields resulted in rich, powerful wines with remarkable concentration.

TASTING NOTES

To create a white wine from Cabernet Franc, select vineyards blocks were picked ahead of the main red wine harvest to preserve freshness. The complex nose layers bright notes of lime zest and grapefruit pith with flinty minerality and floral honeysuckle. The palate is savoury with herbal sagebrush, more bright citrus notes and plenty of texture with a slight salinity that lingers on the finish.

FOOD PAIRING SUGGESTIONS

Ginger seasoned gyoza stuffed with shrimp, pork and shitake mushrooms; Middle Eastern style meze platter with labneh, hummus, tahini-grilled eggplant & fresh figs; grilled skin-on chicken thighs served with a summer cobb salad of egg, avocado, strawberries, bacon and gem lettuce with a citrus and cilantro dressing.

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

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