



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 011 STAN'S BENCH CHARDONNAY
VINTAGE 2018

VARIETY
Chardonnay (100%)

CLONE & ROOTSTOCK
76 & 101-14

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Stan's Bench

BLOCK
T2

HARVEST DATE
Sept 13

BRIX AT HARVEST
24°

pH
3.5

TITRATABLE ACIDITY
6.13 g/L

RESIDUAL SUGAR
1.84 g/L

ALCOHOL
14%

FERMENTATION
100% Indigenous Yeast

BARREL REGIME
100% neutral French oak

MATURATION
8 months in barrel

BOTTLING DATE
July 29, 2019

AGING POTENTIAL
2020 - 2026

VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal véraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

TASTING NOTES

The companion to the N° 010 Margaret's Bench Chardonnay, this comes from the warmer T2 block on Stan's Bench. Exhibiting subtle oak aromas of cedar, custard and vanilla with riper notes of passion fruit and apricots, this offers aromatic depth. Stone fruits are prominent on the palate along with a chalky minerality and long nuanced finish.

FOOD PAIRING SUGGESTIONS

Wild BC Pink Swimming scallops steamed in white wine fennel and garlic broth; Warm barley salad with roasted chanterelle mushrooms and sage topped with crumbled goat cheese; Hand-cut pappardelle with prosciutto and English peas in an Alfredo sauce; Roasted pork loin stuffed with dried apricots, pine nuts and thyme; richly flavoured firm cheeses like Tête Moine.