



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 010 MARGARET'S BENCH CHARDONNAY VINTAGE 2018

VARIETY
Chardonnay (100%)

CLONE & ROOTSTOCK
76 & 101-14

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

BLOCK
WI

HARVEST DATE
Oct I

BRIX AT HARVEST
24°

pH
3.39

TITRATABLE ACIDITY
6.55 g/L

RESIDUAL SUGAR
1.03 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° 011 Stan's Bench Chardonnay, this comes from the cooler WI block on Margaret's Bench. Aromas of Bosc pear and white lily are balanced by subtle toasted-barrel notes. Flavors of white peach and honeysuckle mingle with pineapple and warm Meyer lemons. The finish is long and persistent with a bright minerality and refreshing acidity.

FOOD PAIRING SUGGESTIONS

Grilled BC spot prawn and avocado salad with yuzu-sesame dressing; Yukon Gold potato galette with melted leeks topped with toasted almonds and pistachios; Lobster bucatini in a tarragon butter sauce with freshly grated Pecorino Toscana; Crispy chicken legs prepared with cardamom, walnuts and roasted pears; hard cheeses like a classic cave-aged Gruyère.