



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 014 WILD FERMENT ROSÉ VINTAGE 2020

VARIETIES

60% Cabernet Franc
25% Malbec
15% Syrah

CLONES & ROOTSTOCKS

Cabernet Franc 327 & RU-I40
Cabernet Franc 214 & I01-I4
Malbec 596-598 & I01-I4
Syrah 877 & I01-I4

APPELLATION

Okanagan Valley

SUB-APPELLATION

Golden Mile Bench

VINEYARD

Arise Bench

BLOCKS

B, F, R I, K & L

HARVEST DATES

Oct 7, 18, 25

TITRATABLE ACIDITY

4.53g/L

RESIDUAL SUGAR

2.26 g/L

ALCOHOL

14.0%

FERMENTATION

100% Indigenous Yeast

BARREL REGIME

70% Stainless & 30%
Neutral French Oak

MATURATION

61 days

BOTTLING DATE

March 14, 2021

AGING POTENTIAL

2021 - 2023

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

Culmina's second rendition of a wild fermented rosé is a textured and beautifully layered wine, with raspberry and white currant notes that mingle with peach and fresh daisy aromas. The round and oily palate is filled with nectarine and bruised strawberry flavours, balanced with violets and long, well-balanced, finish.

FOOD PAIRING SUGGESTIONS

Field salad with strawberries, kumquats and chèvre with a rose water-poppy seed vinaigrette; Albacore tuna Aguachile topped with diced heirloom tomato, jalapeño, cilantro, mint, and freshly squeezed lime; Rotisserie chicken served over orecchiette with peas in a pistachio-lemon pesto; Manchego cheese with sliced Anjou pears and cracked black pepper