



CULMINA
FAMILY ESTATE WINERY



N° 006 UNFILTERED 'JEUNES VIGNES' MALBEC VINTAGE 2016

VARIETAL BLEND
Malbec (100%)

SUB-APPELLATION
Golden Mile Bench (100%)

APPELLATION
Okanagan Valley

VINEYARD
Arise & Stan's Benches

BLOCKS
Q2, R1, R2, P2

HARVEST DATES
October 5, 11

BRIX AT HARVEST
24.5°

pH
3.99

TITRATABLE ACIDITY
6.68 g/L

RESIDUAL SUGAR
0.34 g/L

ALCOHOL
14.5%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% neutral French Oak

MATURATION
16 months in barrel

BOTTLING DATE
March 15, 2019

AGING POTENTIAL
2019 - 2024

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking bud break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

TASTING NOTE

Intense and extraverted, potpourri floral aromas comingle with black plum, red currant, and dark cocoa notes. The bold and lick-smacking palate smash the senses with fresh blueberry, Oolong tea, and sweet herb flavours. Barely-there oak, silky tannins, and a juicy acidity carry all through the charming finish.

FOOD PAIRING SUGGESTIONS

Porcini mushroom and thyme tartlette; "Frankie We Salute You!"- style Korean bulgogi mushrooms with grilled greens, sticky rice, and ssamjang sauce; Toulouse-style cassoulet with French sausage, confit duck leg and Tarbais white beans; rosemary and lavender-crust rack of lamb with new season, wild-ramped potatoes; hard cheeses such as Gort's aged gouda or Boerenkaas.

ACCOLADES:

*"Firmly structured,
beautifully balanced.
An amazing wine for
young vines."*

~ 92 Points
Tony Aspler