



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 007 WILD FERMENT VIOGNIER

VINTAGE 2018

VARIETY

Viognier (100%)

CLONE & ROOTSTOCK

1042 & 101-14

APPELLATION

Okanagan Valley

SUB-APPELLATION

Golden Mile Bench

VINEYARD

Stan's Bench

BLOCK

RO

HARVEST DATE

Oct 4

BRIX AT HARVEST

25°

pH

3.49

TITRATABLE ACIDITY

6.28 g/L

RESIDUAL SUGAR

1.23 g/L

ALCOHOL

14.8%

FERMENTATION

100% Indigenous Yeast

BARREL REGIME

50% French oak, 1-yr old

50% Stainless Cask

MATURATION

7 months in barrel

BOTTLING DATE

March 14, 2019

AGING POTENTIAL

2019 - 2024

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

A wine at odds with itself, both richly textured and beautifully restrained, with dried apricot, bosc pear custard, and clove aromas contrasting delicate savory notes of beeswax, lanolin, and bread. The round yet supple palate is full of nectarine and poached pear flavours, bound together with a pleasing acidity and long, well-balanced, spicy finish.

FOOD PAIRING SUGGESTIONS

Shaved fennel, pear, and toasted hazelnut salad; Chermoula-butter poached BC wild caught spot prawns with Israeli couscous; Smoky roasted eggplant and apricot tagine with whole bulghar wheat; Bone-in pork loin roast with thyme and peach balsamic glaze; Semi-soft cheeses like Brillat-Savarin or Upper Bench Creamery's Italian Gold.