



CULMINA
FAMILY ESTATE WINERY



N° 008 SKIN CONTACT GEWÜRZTRAMINER VINTAGE 2018

VARIETAL BLEND
Gewürztraminer (100%)

APELLATION
Okanagan Valley

SUB-APELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATE
September 19

BRIX AT HARVEST
23°

pH
3.75

TITRATABLE ACIDITY
4.78 g/L

FERMENTATION
100% Indigenous Yeasts

FERMENTATION VESSEL
100% Stainless Steel

RESIDUAL SUGAR
6.82 g/L

ALCOHOL
13%

BOTTLING DATE
March 13, 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 veraison 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.

ACCOLADES:

“The integration between the fruit and flinty minerality is seamless.

Each sip is a revelation.”

~ Neal McLennan
Vancouver Magazine

TASTING NOTE

Classically vibrant and perfumed, white flower and rose petal aromas combine with honeyed cantaloupe, lychee, and sandalwood notes. The rich and opulent palate deftly balances integrated flavours of melon and stone fruit with savoury coconut, chalky minerality, and a sublime natural freshness, carrying the lot effortlessly through to the long, textural finish.

FOOD PAIRING SUGGESTIONS

Duck terrine with rustic sourdough bread and Okanagan peach chutney; linguini alla vongole with Quadra Island little neck clams; lemongrass and kaffir lime infused coconut laksa with wild BC side-striped prawns; Kashmiri Biryani with chicken thighs, saffron, rosewater, cardamom, walnuts, dried fruit and basmati rice; honey-roasted ham with cauliflower and onion Piccalilli; pungent washed-rind cheese such as Tellegio or Upper Bench Creamery's Okanagan Sun.