



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 009 WHOLE BUNCH 'TERRACE' CABERNET FRANC VINTAGE 2018

VARIETY
Cabernet Franc (100%)

CLONES | ROOTSTOCK
2014 & 327 | 101-14

APPELLATION
Okanagan Valley

SUB-APPELLATION
Golden Mile Bench

VINEYARD
Stan's Bench

BLOCKS
Rt & St

HARVEST DATE
Oct 26

BRIX AT HARVEST
24°

pH
4.08

TITRATABLE ACIDITY
4.98 g/L

RESIDUAL SUGAR
0.27 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
50% French oak, 2-yr old
50% Stainless Steel

MATURATION
4 months in barrel

BOTTLING DATE
July 29, 2019

AGING POTENTIAL
2019 - 2022

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

Dominant in terms of appearance, nose, and palate, all things *cherry* is the name of the game here. Expressive sour cherry and raspberry licorice aromas combine with dried rose petal, cocoa, and crushed herb notes. Medium bodied with only a whiff of fine tannins, the toasty palate is chock full of red fruits, sweet spice, and Okanagan botanical sage and wild mint notes.

FOOD PAIRING SUGGESTIONS

Toasted crostini, wild boar liver paté with stewed cherry and herb compote; Summer 'grillade' warm salad with fire-roasted zucchini, cherry tomatoes, smoked pepitas, and Macedonian feta; Valencia-style *paella* with Spanish paprika, Romano beans, escargot, and rabbit; Crispy-skinned quail with *Bordelaise* sauce; Bloomy-rind soft cheeses like Saint-Angel and Comox Brie.