



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 012 WILD FERMENT ROSÉ

VINTAGE 2019

VARIETAL BLEND

Cabernet Franc (60%)
Merlot (40%)

APPELLATION

Okanagan Valley

SUB-APPELLATION

Golden Mile Bench

VINEYARD

Arise Bench

HARVEST DATES

Sept. 24, Oct. 18 & 21

BRIX AT HARVEST

24°

pH

3.49

TITRATABLE ACIDITY

4.68 g/L

RESIDUAL SUGAR

3.26 g/L

ALCOHOL

14%

FERMENTATION

100% Indigenous Yeast

BARREL REGIME

50% neutral French oak
50% Stainless Cask

MATURATION

3 months in barrel

BOTTLING DATE

March 14, 2019

VINTAGE CONDITIONS

Mild conditions in spring brought about seasonal budbreak in late April. Warm, dry weather brought early bloom at the beginning of June. Summer was consistently warm until veraison mid-August. Fall was marked by wetter than average conditions, with October's full moon creating a precise end to the ripening season. Culmina's vineyard position above the valley floor combined with low crop levels and skilled vineyard management allowed for ripeness and balance in all varieties.

TASTING NOTES

Expressing Culmina's terroir with aromas of the winery's indigenous yeast along with yellow peach and freshly baked brioche, this is the first ever release of a rosé in our Number Series. Vibrant red berries, peach and apricot are supported by a broad palate with lots of texture and hints of oak spice. This rosé is a harmonious counterbalance of bright fruit and earthy depth.

FOOD PAIRING SUGGESTIONS

Watermelon gazpacho made with heirloom tomatoes and cucumbers garnished with crushed pistachios; Slow-roasted sumac and Meyer lemon chicken with sauté of zucchini and tomatoes; Bone-in pork chops with balsamic-glazed grilled peaches and a warm salad of Seiglinde potatoes and haricot vert; full-flavored cheeses such as the black truffle Gouda made by Smits & Co.