



CULMINA
FAMILY ESTATE WINERY

Saignée 2022

| VARIETAL | APPELLATION | VINEYARD |
|--|-------------------|---|
| Malbec (44%) Cabernet Franc (29%) Merlot (27%) | Golden Mile Bench | Arise & Stan's Benches Certified Organic |

| RS RESIDUAL SUGAR | TA TITRATABLE ACIDITY | pH | ALC |
|-------------------|-----------------------|-----|-----|
| 0.8 g/L | 7 g/L | 3.4 | 14% |

| FERMENTATION |
|----------------------|
| 100% Stainless Steel |

| BRIX AT HARVEST |
|-----------------|
| 24° |

| HARVEST DATES |
|------------------------------------|
| September 20 - October 26, 2022 |

| BOTTLING DATE |
|----------------|
| March 24, 2023 |

VINTAGE CONDITIONS

A cool spring led to later than usual budbreak and slow start to the growing season with low fruit set. With steady heat and very little precipitation throughout July and August the grapes began to slowly catch up on their maturity. The warmest October on record rewarded our patience in the vineyard by allowing for a prolonged ripening period. Wines from the 2022 vintage are marked by vibrant acidity and classic style.

TASTING NOTES

Maintaining the style for which Saignee has become iconic, the 2022 iteration brings aromas of melon and strawberries. A creamy, full-bodied palate with more red fruits gradually softens to a finish with lingering notes of nectarines and stonefruit.

FOOD PAIRING SUGGESTIONS

Salmon poke with mango and avocado over sesame dressed soba noodles; heirloom tomato and ricotta tart on crispy butter pastry; Grilled pork chops dry rubbed with Edible Adventures Malabar Mix spice blend; Firm or semi-firm sheep's milk cheeses such as Ossau Iraty or P'tit Basque.

"Pretty nose here, delicate and floral, bright red fruit-scented. Depth is very good."
92 Points (Gold Medal) - John Szabo, MS
Wine Align NWAC 2023

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