



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	BRUX AT HARVEST
100% Stainless Steel	24°

HARVEST DATES	BOTTLING DATE
September 20 - October 26, 2022	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 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.