



CULMINA  
FAMILY ESTATE WINERY



NOTES:

## MALBEC VINTAGE 2017

VARIETAL  
Malbec (100%)

APPELLATION  
Okanagan Valley

SUB-APPELLATION  
Golden Mile Bench

VINEYARD  
Arise Bench

HARVEST DATE  
October 25

BRIX AT HARVEST  
24°

pH  
4.03

TITRATABLE ACIDITY  
5.44 g/L

RESIDUAL SUGAR  
0.26 g/L

ALCOHOL  
14%

ML FERMENTATION  
100% malolactic

BARREL REGIME  
100% French Oak  
23% new, 52% 1-yr old,  
25% 3 yrs. old

MATURATION  
16 months in barrel

BOTTLING DATE  
August 2, 2019

AGING POTENTIAL  
2021-2027

### VINTAGE CONDITIONS

2017 began with a cold, snowy winter with seasonal budbreak occurring in the last week of April. The long, cool, and wet spring temperatures were followed by a consistently hot summer with no precipitation. This allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

### TASTING NOTES

This expressive vintage of Malbec opens with aromas of lavender and lilies then develops into cherry clafouti and black plums. The firm palate displays well-integrated tannins behind a ripe mix of both red and black fruits and a spicy oak finish. This elegant wine delivers both structure and suppleness, making this a great wine to drink over the next several years.

### FOOD PAIRING SUGGESTIONS

Shaved prime rib with crispy shallots and a plum & mint compote served with baguette from Road 9 – Audrey's Breads; Smoked duck breast with a black currant pan jus served with thyme-roasted potatoes; Sautéed pork tenderloin noisettes topped with malbec-soaked prunes; Aged firm cheeses such as Grass Root Dairy's aged Gouda or Manchego.