



CULMINA
FAMILY ESTATE WINERY



NOTES:

MERLOT VINTAGE 2017

VARIETAL BLEND
Merlot (100%)

APELLATION
Okanagan Valley

SUB-APELLATION
Golden Mile Bench

VINEYARD
Arise Bench

HARVEST DATES
October 21-27

BRIX AT HARVEST
24°

pH
3.97

TITRATABLE ACIDITY
4.73 g/L

RESIDUAL SUGAR
0.53 g/L

ALCOHOL
14%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
50% new, 50% 3-yr 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

The 2017 begins with aromas of blackberry and raspberry fruits with underlying notes of licorice root, Darjeeling tea and dark cocoa. This intricate nose is carried through to the palate along with hints of Bing cherry and blueberry. This classic expression of Merlot is round and well-structured with ripe tannins and juicy acidity. The finish is long and savory with a sarsaparilla quality.

FOOD PAIRING SUGGESTIONS

Foraged morel mushroom and caramelized onion galette; Duck leg confit with mole poblano sauce over Spanish rice; Pappardelle with a rabbit & chestnut ragu; Thyme & pecan crusted roast loin of pork served with poached plums; Full-flavoured cheeses such as Ossau-Iraty or Rathtrevor by Little Qualicum Cheeseworks