



CULMINA
FAMILY ESTATE WINERY

Unicus 2022

VARIETAL	APELLATION	VINEYARD
Grüner Veltliner	Okanagan Valley	Margaret's Bench Certified Organic

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.9 g/L	7.3 g/L	3.3	14%

FERMENTATION
38% Concrete Egg
28% Concrete Amphora
23% Stainless Steel
10% Neutral French Oak Barrel using wild yeast

BRIX AT HARVEST
24°

HARVEST DATE
October 6 & 11, 2022

BOTTLING DATE
March 23, 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

Vibrant pink grapefruit dominates the nose while more subtle notes of lychee, melon, jasmine and macadamia nut bring added complexity. The weighty palate combines steely minerality with rich texture and body. Tropical fruit notes of papaya and mango persist through the lengthy finish.

FOOD PAIRING SUGGESTIONS

English pea and asparagus salad with a feta and mint dressing; Salt Spring Island mussels steamed in Unicus with tomato, garlic and herbs; Confit turkey legs served with a citrus-dijon sauce; Soft or semi-firm goat cheeses such as Spanish Garrotxa.

"The overall feel here is quite luxe and even volupté."
92 Points (Gold Medal) – Michael Godel
Wine Align NWAC 2023

Platinum Medal Winner at Sip Magazine's Best of the Northwest

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