



**CULMINA**  
FAMILY ESTATE WINERY

# Viognier 2022

VARIETAL	APELLATION	VINEYARD
Viognier (100%)	Golden Mile Bench	Stan's Bench Certified Organic

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
2.7 g/L	7.1 g/L	3.3	14%

FERMENTATION
2-year-old French Oak
100% Wild Yeast

BRIX AT HARVEST
24°
HARVEST DATE
October 21st

BOTTLING DATE
March 23, 2023

AGING POTENTIAL
Present - 2028

## 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

This Viognier is a captivating expression of the varietal, with a complex and enticing bouquet of dried apricot, honey suckle and yuzu, complimented with floral notes of acacia and verbena. The palate is rich and layered, with flavors of citrus, baked apples and apricot. The finish is long and textural, with refreshing acidity and lingering brightness.

## FOOD PAIRING SUGGESTIONS

Shaved fennel, pear, and toasted hazelnut salad; Seared Qualicum Beach scallops with lemon-caper butter; Mild pad thai with generous tamarind and lime flavours topped with fresh, crisp bean sprouts and toasted peanuts; Semi-soft cheeses like Pont L'Évêque.

*"A very balanced expression of viognier with characteristic richness and viscosity that are juxtaposed by juicy acids... Finish of excellent length along with a touch of salinity."*

90 Points, Silver Medal Winner  
Wine Align NWAC 2023

CULMINA.CA | INFO@CULMINA.CA | 250 498 0789

VISIT US: 4790 WILD ROSE STREET, OLIVER BC, V0H 1T0, CANADA | MAIL: PO BOX 1829