



CULMINA
FAMILY ESTATE WINERY

Viognier 2022

VARIETAL		APPELLATION	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		BRUX AT HARVEST		
2-year-old French Oak 100% Wild Yeast		24°		
BOTTLING DATE		HARVEST DATE		
March 23, 2023		October 21st		
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.

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