



CULMINA
FAMILY ESTATE WINERY

Blanc de Blanc

Stan's Bench

Sparkling Wine

VARIETAL	VINTAGE	VINEYARD & APPELLATION
7\UFxcbbUnr%\$S	202%	GHbg6YbW

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
&g/L	+ g/L	3.(%&7 %

PRIMARY FERMENTATION	SECONDARY FERMENTATION
100% Stainless Steel	80 days in bottle <i>en tirage</i>

VINTAGE CONDITIONS

%\$ 7\UFxcbbUnr\UbX\Ufj YghXZca lk c VcWgcb GHbg6YbWcb'5i | i gh%z&S%A UXY
|b h YlfUKJhcbU' A Yh.cX" GHbg6YbW'gfYfWYgB cfh lr 'Gci h Ucb| h Ywst a ci bHJb side
with the Chardonnay being planted on the higher elevation to ensure freshness and acidity in
the fruit. The fruit was gently pressed with minimal skin contact and fermented in a stainless
steel tank. It underwent secondary fermentation in the bottle where it was aged on the lees for
three years before disgorging.

TASTING NOTES

Prepare to be dazzled by this sparkling wine's vibrant bouquet! Aromas of zesty citrus and
fresh green apple dance alongside the rich, inviting scent of brioche and the delicate allure
of orange blossom. On the palate, this wine is a lively symphony of fresh citrus flavors,
underscored by a crisp acidity that keeps things exciting. Its delicate structure and dry finish
make it a sophisticated choice for any occasion.

FOOD PAIRING SUGGESTIONS

Smoked salmon canapés - The smoky, rich flavor of the salmon is just perfect with the
wine's brioche aroma and lively acidity. Say what... Lobster risotto? - The creamy, decadent
risotto with tender lobster really brings out the wine's vibrant citrus and green apple notes.
It's a bit fancy, but totally worth it. And for something a bit lighter, goat cheese tartlets.
The tangy, creamy goat cheese pairs wonderfully with the wine's fresh citrus and
orange blossom aromas. Plus, they're super easy to make and always a hit.

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