



CULMINA
FAMILY ESTATE WINERY



NOTES:

CABERNET SAUVIGNON

VINTAGE 2013

VARIETAL

Cabernet Sauvignon (100%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

November 6

BRIX AT HARVEST

25°

TITRATABLE ACIDITY

7.3 g/L

pH

3.73

RESIDUAL SUGAR

0.43 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak

64% new, 36% 1-yr old

MATURATION

16 months in barrel

BOTTLING DATE

June 29, 2015

AGING POTENTIAL

5-10 years

VINTAGE CONDITIONS

2013 began with a seasonal budbreak in late April, followed by good growing conditions in early May. Warmer than average temperatures in June combined with warm and dry conditions in July caused earlier than expected véraison during the 3rd week of August. Late September was marked by 13 days of cool, wet, and unpredictable weather, but a long stretch of warm and sunny days in October brought about full phenolic and flavour ripeness in all varieties.

TASTING NOTES

A classic expression of Cabernet Sauvignon with aromas of ripe blackberry, fresh sage, and cloves accented by a floral lift. The refined palate is mineral driven with a supple texture, bright currant flavours, and well-balanced toasted oak. The finish is long, charming, and persistent.

FOOD PAIRING SUGGESTIONS

Romano carbonara with fresh bucatini; pappardelle with wild boar ragu; baked eggplant parmigiana; flat iron steak with arugula, radicchio, and Grana Padano; charcoal grilled bison bavette with roasted red pepper pesto; roasted elk tenderloin with basil, tarragon, and parmesan aioli; and semi-soft washed rind cheeses.