



CULMINA
FAMILY ESTATE WINERY



N° 001 HAUT-PLATEAU RIESLING
VINTAGE 2015

VARIETAL Riesling (100%)	TITRATABLE ACIDITY 7.2 g/L
CLONE Alsatian Clone 49 (100%)	pH 3.41
ROOSTOCK Alsatian Clone 49 (100%)	RESIDUAL SUGAR 31.0 g/L
APPELLATION Okanagan Valley	ALCOHOL 13.0%
VINEYARD Margaret's Bench	BARREL REGIME 100% Stainless Steel
HARVEST DATE November 15	BOTTLING DATE March 15, 2017
BRIX AT HARVEST 29°	AGEABILITY 3-6 years

VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

TASTING NOTES

Opulent and perfumed, the Haut-Plateau Riesling has intense aromas of ripe orchard fruit, buckwheat honey, and white violets. The rich, generous palate is balanced by riveting acidity, with expressive minerality and flavours of peach blossom and candied lemon. Layered and long-lasting, the wine finishes with purity and elegance.

FOOD PAIRING SUGGESTIONS

Foie gras creme brûlée; white asparagus wrapped in Oyama's Jambon de Bayonne and drizzled with extra virgin olive oil; braised rabbit pappardelle with smoked bacon; roasted pork belly with seared scallops, celeriac purée, and pea tendrils; Coq au Riesling with chanterelles; potato and smoked mackerel dauphinois; Choucroute Garnie Alsacienne; and mature goat cheeses.

ACCOLADES:

"Depth and persistence and a pure sense of where it comes from." 93 pts.

~ Rick VanSickle

"Riesling Top 10." 90 pts.

~Anthony Gismondi