



CULMINA
FAMILY ESTATE WINERY



UNICUS VINTAGE 2017

VARIETAL
Grüner Veltliner (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 9 – 16

BRIX AT HARVEST
23°

TITRATABLE ACIDITY
6.38 g/L

pH
3.36

RESIDUAL SUGAR
2.6 g/L

ALCOHOL
14.0%

FERMENTATION
18% Concrete Amphora
25% Concrete Egg
57% Stainless Steel

BOTTLING DATE
February 14, 2018

AGING POTENTIAL
2018-2023

VINTAGE CONDITIONS

Despite cold conditions during pruning, 2017 began with seasonal budbreak in late April. Winter melt and spring rains brought wet conditions well into the growing season. July brought very warm and near-drought conditions until the end of September, while cooler conditions during harvest allowed for balanced ripening to take place, ensuring all varieties achieved full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

NOTES:

TASTING NOTES

Brilliant aromas of white grapefruit and lemon zest are accompanied by subtle notes of peonies, wild green fields, and white pepper. The wine's round palate is bracketed by grapefruit pith, cara orange and slatey, mineral flavours. Buoying all is a straight forward acidity, carrying the lot through to the lingering, textural finish.

FOOD PAIRING SUGGESTIONS

Cured wild salmon gravlax, quark, and English pea purée on crostini; Asparagus mimosa with soft Crazy Dog Farm eggs, grainy mustard vinaigrette and fennel fronds; Buckwheat crêpes stuffed with kale, asparagus, and chive-crème fraîche; Seared halibut in a crispy leek, orange zest, ginger, and miso broth; Veal piccata with buttered parsley pappardelle; soft-rind cow's milk cheese like The Farm House' "Lady Jane".