



CULMINA
FAMILY ESTATE WINERY



NOTES:

HYPOTHESIS

VINTAGE 2012

VARIETAL BLEND
Merlot (57%)
Cabernet Sauvignon (24%)
Cabernet Franc (19%)

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
Merlot: Oct 20-25
Cabernet Sauvignon: Nov 10
Cabernet Franc: Oct 29-30

BRIX AT HARVEST
25°

TITRATABLE ACIDITY
6.55 g/L

pH
3.73

VINTAGE CONDITIONS

2012 began with seasonal spring temperatures, causing bud break to be on target in May. Wet conditions in June caused a slight delay to veraison in August, but warm daytime temperatures and cool nights in September allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

TASTING NOTES

A rich, bold, terroir-driven blend of Merlot, Cabernet Sauvignon, and Cabernet Franc from select micro-blocks displaying abundant spice, floral, and dark red fruit aromas, enveloping the palate with dense structure, toasted oak, fine tannins, red plum flavours, and a long, persistent finish.

FOOD PAIRING SUGGESTIONS

Braised Angus beef short ribs with a red wine reduction ; Seared duck breast with a herbed brown butter sauce; Dijon mustard and thyme-rubbed lamb; roasted beets; morel mushrooms; firm cheeses like aged Cheddar or Fontina, and raw cheeses like Gruyere or Comté.

RESIDUAL SUGAR
0.85 g/L

ALCOHOL
14.0%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
70% new, 30% 1-yr old

MATURATION
16 months in barrel

BOTTLING DATE
July 2, 2014

AGING POTENTIAL
5-10 years