



CULMINA
FAMILY ESTATE WINERY



NOTES:

SAIGNÉE

VINTAGE 2017

VARIETAL BLEND

Merlot (56%)
Cabernet Sauvignon (19%)
Malbec (14%)
Cabernet Franc (11%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

Merlot: Oct 20 - 27
Malbec: Oct 25 & 26
Cabernet Franc: Oct 31 & Nov 1
Cabernet Sauvignon: Nov 3 - 7

BRIX AT HARVEST

26°

TITRATABLE ACIDITY

6.19 g/L

RESIDUAL SUGAR

1.95 g/L

pH

3.61

ALCOHOL

14.0%

FERMENTATION

100% Stainless Steel

BOTTLING DATE

April 2, 2018

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 balanced ripening to take place, ensuring the fruit achieved full phenolic and flavour ripeness while retaining a balanced, fresh acidity in all varieties.

TASTING NOTES

Green rhubarb, orange peel, and crushed herb aromas are complemented by integrated flavours of clementine, strawberry, and dried sage. Layered and complex, the telltale creamy and textural palate toes the balance between richness and freshness, savouriness and fruit, for a style reminiscent of Southern-French styles while remaining distinctly "Saignée" at the same time.

FOOD PAIRING SUGGESTIONS

Salmon tartare with lemon caper confit and toasted brioche points; roasted beet salad with Similkameen honey, mascarpone and smoked pistachio nuts; Salad frisée au lardons with bacon and poached egg; herbed chicken orzo pasta with parmesan, confit tomatoes, and fresh garden parsley; slow roasted leg of lamb with Greek-style lemon potatoes; Two Rivers Meats duck & guanciale salami and Niçoise black olives.