



CULMINA
FAMILY ESTATE WINERY



NOTES:

HYPOTHESIS

VINTAGE 2013

VARIETAL BLEND

Merlot (38%)
Cabernet Franc (36%)
Cabernet Sauvignon (26%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

Merlot: Oct 14-17
Cabernet Franc: Oct 18-26
Cabernet Sauvignon: Nov 1-6

BRIX AT HARVEST

25°

TITRATABLE ACIDITY

6.5 g/L

pH

3.72

RESIDUAL SUGAR

0.26 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak
60% new, 40% 1-yr old

MATURATION

16 months in barrel

BOTTLING DATE

June 29, 2015

AGING POTENTIAL

2015-2023

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

Opulent cassis and freshly picked blackberry aromas are complemented by violets, cedar, and a pronounced minerality. The densely textured, savoury palate has lively acidity, succulent dark fruits, and polished, refined tannins. Combining generosity with elegance, the finish is long and persistent.

FOOD PAIRING SUGGESTIONS

Brown butter and sage tossed gnocchi with wood roasted mushrooms; roasted pheasant with chestnut fennel fricassee; venison tourtière; charcoyl grilled bone-in ribeye with crispy bone marrow; and firm cheeses such as Boerenkaas or Gorts Extra Aged Gouda.