



**CULMINA**  
FAMILY ESTATE WINERY



**NOTES:**

**HYPOTHESIS**

VINTAGE 2011

**VARIETAL BLEND**  
Cabernet Franc (40%)  
Merlot (36%)  
Cabernet Sauvignon (24%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Arise Bench

**HARVEST DATE**  
Merlot: Oct 25-27  
Cabernet Franc: Nov 1, 3  
Cabernet Sauvignon: Nov 7

**BRIX AT HARVEST**  
25°

**TITRATABLE ACIDITY**  
6.8 g/L

**pH**  
3.71

**VINTAGE CONDITIONS**

2011 began with cool spring temperatures, causing bud break to be delayed in May. Wet conditions in June & July further delayed veraison in August, but an Indian summer allowed for balanced ripening to take place in September, enabling the fruit to achieve full ripeness while retaining delicate aromatics and a fresh acidity.

**TASTING NOTES**

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

**FOOD PAIRING SUGGESTIONS**

Demi-glazed veal chops; angus beef, grilled or braised with aromatic herbs; 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**  
0.81 g/L

**ALCOHOL**  
13.5%

**ML FERMENTATION**  
100% malolactic

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

**MATURATION**  
16 months in barrel

**BOTTLING DATE**  
July 2, 2013

**AGING POTENTIAL**  
5-10 years