



**CULMINA**  
FAMILY ESTATE WINERY



#### NOTES:

## CABERNET FRANC

VINTAGE 2014

**VARIETAL BLEND**  
Cabernet Franc (100%)

**SUB-APPELLATION**  
Golden Mile Bench (100%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Arise Bench

**HARVEST DATE**  
October 24

**BRIX AT HARVEST**  
25°

**TITRATABLE ACIDITY**  
6.8 g/L

**pH**  
3.90

**RESIDUAL SUGAR**  
0.26 g/L

**ALCOHOL**  
14.0%

**ML FERMENTATION**  
100% malolactic

**BARREL REGIME**  
100% French Oak  
15% new, 85% 1-yr old

**MATURATION**  
16 months in barrel

**BOTTLING DATE**  
June 15, 2016

**AGING POTENTIAL**  
2016-2024

#### VINTAGE CONDITIONS

2014 began with a seasonal budbreak in late April and slightly warmer than average conditions in May and June. Ideal weather during bloom was followed by very warm conditions in late July, creating higher than average degree days and an earlier Veraison by 2-3 days. Cooler temperatures at the end of August, combined with consistently good ripening conditions in September and October allowed the fruit to mature perfectly to full phenolic and flavor ripeness in all varieties.

#### TASTING NOTES

A classic expression of Cabernet Franc with aromas of ripe red currant, fresh sage, and cedar accented by subtle clove spice. The palate is refined and elegant with crunchy red fruits, green peppercorn, and well-integrated toasted oak. Vibrant and structured, the juicy finish is refreshing and long.

#### FOOD PAIRING SUGGESTIONS

Chicken liver parfait with red currant coulis, cacao nibs and snap bread; Road 13 arctic char with crispy skin and pancetta; roasted sweetbreads with black truffle sauce; charcoal grilled leg of lamb with roasted summer squash; bone in pork chop with salsa verde and roasted peppers; and age washed rind cheeses.