



CULMINA
FAMILY ESTATE WINERY



SAIGNÉE

VINTAGE 2014

VARIETAL BLEND

Merlot (62%)
Cabernet Franc (21%)
Cabernet Sauvignon (17%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

Merlot: Oct 16, 17
Cabernet Franc: Oct 21, 29
Cabernet Sauvignon: Nov 3, 12

BRIX AT HARVEST

26°

TITRATABLE ACIDITY

6.8 g/L

pH

3.39

RESIDUAL SUGAR

2.8 g/L

ALCOHOL

14.0%

BARREL REGIME

100% Stainless Cask

BOTTLING DATE

March 20, 2015

VINTAGE CONDITIONS

2014 began with 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 & October allowed the fruit to mature perfectly to full phenolic and flavour ripeness in all varieties.

NOTES:

TASTING NOTES

A bright and characterful rosé from select micro-blocks on the Triggs' family estate. Subtle mint, herb, cantaloupe, and mineral aromas coalesce with nuanced, savoury strawberry fruit to form a classically-styled rosé reminiscent of its bigger Hypothesis sister.

FOOD PAIRING SUGGESTIONS

Melon, parmesan, and prosciutto salad; apricot, mint and toasted almond couscous; roasted salmon, quail's egg and watercress nicoise; crab cakes with roasted pepper-chive aioli; select charcuterie cuts of mortadella and capicollo; mild chicken curry with saffron rice; smoked sausage Louisiana jambalaya.