



CULMINA
FAMILY ESTATE WINERY



MERLOT VINTAGE 2015

VARIETAL BLEND
Merlot (100%)

SUB-APPELLATION
Golden Mile Bench (100%)

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
October 8

BRIX AT HARVEST
23.5°

TITRATABLE ACIDITY
5.33 g/L

pH
4.07

RESIDUAL SUGAR
0.65 g/L

ALCOHOL
14.0%

ML FERMENTATION
100% malolactic

BARREL REGIME
100% French Oak
20% new, 60% 1-yr old

MATURATION
16 months in barrel

BOTTLING DATE
August 10, 2017

AGING POTENTIAL
2017-2025

VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

TASTING NOTE

Telltale violet and rose petal notes intermingle with ripe dark fruit and sweet baking spice aromas. The perfumed notes are carried through the richly layered palate by robust flavors of dark plum, espresso bean and toast. Round and generous, the mineral-laden finish is lengthy and persistent.

FOOD PAIRINGS

Moroccan spiced beef kofta and yogurt bites; morel mushroom ravioli in a chive butter sauce; roasted duck with rosemary and cardamom; Persian-style lamb shanks with mint, cinnamon and rosewater; Braised beef short ribs with new season Okanagan purple plums; hard cheeses like Parmigiano-Reggiano or Goya.