



CULMINA
FAMILY ESTATE WINERY



UNICUS

VINTAGE 2016

VARIETAL

Grüner Veltliner (100%)

APPELLATION

Okanagan Valley

VINEYARD

Margaret's Bench

HARVEST DATE

September 23 & 30

BRIX AT HARVEST

24°

pH

3.29

TITRATABLE ACIDITY

7.38 g/L

RESIDUAL SUGAR

2.56 g/L

ALCOHOL

14.0%

FERMENTATION

23% Concrete Amphora

28% Concrete Egg

49% Stainless Steel

BOTTLING DATE

March 13, 2017

AGEING POTENTIAL

1-3 years

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

NOTES:

TASTING NOTES

Expressive notes of fresh grapefruit, meyer lemon, and quince coalesce with nuanced aromas of white pepper, herbs and wet stone. Framed by Unicus' textural palate, integrated citrus and savoury flavours are carried through the mid-palate by a distinct mineral core, measured acidity, and telltale pithy finish.

FOOD PAIRING SUGGESTIONS

Cooled spot prawns, fresh mint, cucumber and fennel slaw; warm roasted yellow beet, chèvre, walnut, and arugula salad; asparagus and ricotta galette topped with fresh mâche; crispy risotto cakes with seared scallops and a miso beurre blanc; bucatini with chicken, tarragon and pine mushrooms in a creamy sauce; roasted porchetta with swiss chard and potato frittata; unripened goat's cheese.