



CULMINA
FAMILY ESTATE WINERY



NOTES:

N° 002 WILD FERMENT GRÜNER VELTLINER VINTAGE 2016

VARIETAL Grüner Veltliner (100%)	TITRATABLE ACIDITY 7.23 g/L
APPELLATION Okanagan Valley	RESIDUAL SUGAR 5.42 g/L
VINEYARD Margaret's Bench	ALCOHOL 13.5%
HARVEST DATE September 30	FERMENTATION 100% Natural Yeasts
BRIX AT HARVEST 25°	MATURATION 100% Stainless Steel
TITRATABLE ACIDITY 6.8 g/L	BOTTLING DATE March 15, 2017
pH 3.71	AGING POTENTIAL 2017-2022

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.

TASTING NOTES

Generous and textural, the Wild Ferment Grüner Veltliner features savoury notes of rising bread and spice with intense aromas of ripe yellow plum and delicate white flowers. The rich, creamy palate is balanced by measured acidity, expressive minerality, and integrated fruit flavours. Layered and complex, the distinctive pithy finish is long and pronounced.

FOOD PAIRING SUGGESTIONS

Salade d'herbes and ramp vinaigrette; Steamed artichokes with garlic lemon butter; wild asparagus soup with buttermilk, hyssop, and organic egg sous vide; East Coast lobster with ricotta raviolini and herbed broth; poached Lois Lake Steelhead fillets with house made creamed corn, tarragon and garden basil emulsion; soft cheeses like Camembert.