



**CULMINA**  
FAMILY ESTATE WINERY



#### NOTES:

## SAIGNÉE

VINTAGE 2012

#### VARIETAL BLEND

Cabernet Sauvignon (50%)  
Gamay (50%)

#### APPELLATION

Okanagan Valley

#### VINEYARD

Arise Bench

#### HARVEST DATE

Cabernet Sauvignon: Nov 10  
Gamay: Oct 24

#### BRIX AT HARVEST

25°

#### pH

3.71

#### VINTAGE CONDITIONS

2012 began with seasonal spring temperatures, causing bud break to be on target in May. Wet conditions in June caused a slight delay to veraison in August, but warm daytime temperatures and cool nights in September allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

#### TASTING NOTES

A bright, lively, and characterful saignée-style rosé from select micro-blocks on the Triggs' family estate. Subtle red fruit, orange peel, and floral aromas coalesce with rich and savoury red fruit flavours to form a wine reminiscent of its bigger Hypothesis sister.

#### FOOD PAIRING SUGGESTIONS

Charcuterie cuts of mortadella and capocollo; antipasti of cured, herbed octopus and Mediterranean olives; ahi tuna sashimi; pan-seared BC sockeye salmon; chicken and sage broth-boiled Quadra Island clams; BBQ pork tenderloin and grilled quail.

#### TITRATABLE ACIDITY

6.8 g/L

#### RESIDUAL SUGAR

0.43 g/L

#### ALCOHOL

13.5%

#### ML FERMENTATION

100% malolactic

#### BARREL REGIME

100% Stainless Cask

#### BOTTLING DATE

July 2, 2013