



CULMINA
FAMILY ESTATE WINERY



NOTES:

MERLOT
VINTAGE 2013

VARIETAL BLEND

Merlot (100%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

October 17

BRIX AT HARVEST

25°

TITRATABLE ACIDITY

6.4 g/L

pH

3.66

VINTAGE CONDITIONS

2013 began with a seasonal budbreak in late April, followed by good growing conditions in early May. Warmer than average temperatures in June combined with warm and dry conditions in July caused earlier than expected véraison during the 3rd week of August. Late September was marked by 13 days of cool, wet, and unpredictable weather, but a long stretch of warm and sunny days in October brought about full phenolic and flavour ripeness in all varieties.

TASTING NOTES

Generous aromas of ripe black plum and violets are complemented by subtle nutmeg and cinnamon. The dense, plush palate reflects the gravel minerality of Arise Bench with juicy wild blackberry flavours and integrated toasted oak. Elegant and well-structured, the finish is long and pronounced.

FOOD PAIRING SUGGESTIONS

Demi-glazed veal chops; angus beef, grilled or braised with aromatic herbs; Dijon mustard and thyme-rubbed lamb; roasted beets; morel mushrooms; firm cheeses like aged Cheddar or Fontina; and raw cheeses like Gruyere or Comté.

RESIDUAL SUGAR

0.37 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak

50% new, 50% 1-yr old

MATURATION

16 months in barrel

BOTTLING DATE

June 29, 2015

AGING POTENTIAL

5-10 years