



**CULMINA**  
FAMILY ESTATE WINERY



#### NOTES:

## SAIGNÉE

VINTAGE 2013

#### VARIETAL BLEND

Merlot (51%)  
Cabernet Franc (33%)  
Cabernet Sauvignon (16%)

#### APPELLATION

Okanagan Valley

#### VINEYARD

Arise Bench

#### HARVEST DATE

Merlot: Oct 12, 14, 15, 17  
Cabernet Franc: Oct 18, 24, 25  
Cabernet Sauvignon: Nov 1, 4, 6

#### BRIX AT HARVEST

25°

#### TITRATABLE ACIDITY

7.4 g/L

#### pH

3.27

#### RESIDUAL SUGAR

2.2 g/L

#### ALCOHOL

14.0%

#### BARREL REGIME

100% Stainless Cask

#### BOTTLING DATE

April 17, 2014

#### 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 Veraison during the 3<sup>rd</sup> 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

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

#### FOOD PAIRING SUGGESTIONS

Select charcuterie cuts of mortadella and capocollo; Tuscan-style chicken-liver crostini; West Coast Bouillabaisse with BC Halibut & Quadra Island clams; pan-seared BC sockeye salmon; Portuguese-style suckling pig grilled and charred fava bean salad; quail with a savoury thyme and strawberry compote.