



CULMINA  
FAMILY ESTATE WINERY



#### NOTES:

## UNICUS

VINTAGE 2013

**VARIETAL**  
Grüner Veltliner (100%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Margaret's Bench

**HARVEST DATE**  
October 6, 2013:

**BRIX AT HARVEST**  
24°

**pH**  
3.29

**TITRATABLE ACIDITY**  
8.6 g/L

**RESIDUAL SUGAR**  
3.4 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 very 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

Expressive notes of mineral and flint are complimented by subtle white flower, spice, and mint aromatics. Framed by Unicus' generous palate, white pepper and ginger flavours emerge and are then carried through the mid-palate by a distinct mineral core and stone fruit characters, followed a lovely lemony-citrus finish.

### FOOD PAIRING SUGGESTIONS

Buttered and herbed haricots verts; roasted red pepper, asparagus, and baby zucchini summer quiche; slow-braised baby octopus and new potato salad; poached BC Halibut with Haida Gwaii sea asparagus, daikon radish, and ponzu sauce; lemon-ginger poached snapper with leeks and spinach; grilled pork chops with Chimichurri-style salsa verde and minted garden peas.