



CULMINA
FAMILY ESTATE WINERY



NOTES:

CABERNET SAUVIGNON

VINTAGE 2014

VARIETAL

Cabernet Sauvignon (100%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

November 3, 9, 11

BRIX AT HARVEST

25°

TITRATABLE ACIDITY

6.3 g/L

pH

4.02

RESIDUAL SUGAR

0.28 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak

25% new, 75% 1-yr old

MATURATION

16 months in barrel

BOTTLING DATE

June 15, 2016

AGING POTENTIAL

2016-2024

VINTAGE CONDITIONS

2014 began with seasonal budbreak in late April and slightly warmer than average conditions in May and June. Ideal weather during bloom was followed by very warm conditions in late July, creating higher than average degree days and an earlier veraison by 2-3 days. Cooler temperatures at the end of August, combined with consistently good ripening conditions in September & October allowed the fruit to mature perfectly to full phenolic and flavour ripeness in all varieties.

TASTING NOTES

Generous aromas of ripe blackberry and dried cherries are complemented by nutmeg and Bourbon vanilla bean. Dense and well-structured, the palate has complex flavours of cassis, fresh tobacco leaf, and dark fruitcake. The finish is long and pronounced, with both elegance and power.

FOOD PAIRING SUGGESTIONS

Smoked onion and gruyere Napoleon; classic steak tartare with 63° quail egg, capers and dijon; grilled bone in porterhouse with crispy bone marrow; veal shank parmentier with roasted vegetables; blackberry glazed duck breast with Yukon gold potato pave; and hard aged cheeses such as Manchego or Comté.