



CULMINA
FAMILY ESTATE WINERY



NOTES:

MERLOT

VINTAGE 2014

VARIETAL BLEND

Merlot (100%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATE

October 14-17

BRIX AT HARVEST

25°

TITRATABLE ACIDITY

6.3 g/L

pH

3.81

RESIDUAL SUGAR

0.55 g/L

ALCOHOL

14.0%

ML FERMENTATION

100% malolactic

BARREL REGIME

100% French Oak
15% new, 85% 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

Lavish aromas of ripe dark berry fruits and plum are accentuated by perfumed anise and violets. The round, plush texture is richly concentrated with flavours of macerated black cherries, chocolate, and sweet spice. Smooth and supple, the mineral driven finish is long and persistent.

FOOD PAIRING SUGGESTIONS

Porcini mushroom tart with melted leeks and thyme; roasted venison with an Okanagan Bing cherry reduction; grilled rosemary and balsamic flat iron steak with sautéed endive; duck confit with beluga lentils and crispy pancetta; dark chocolate and compressed berry mille feuille and firm cheeses such as aged Gouda.