



**CULMINA**  
FAMILY ESTATE WINERY



## SAIGNÉE VINTAGE 2015

### VARIETAL BLEND

Merlot (42%)  
Cabernet Sauvignon (28%)  
Cabernet Franc (21%)  
Malbec (9%)

### SUB-APPELLATION

Golden Mile Bench (100%)

### APPELLATION

Okanagan Valley

### VINEYARD

Arise Bench

### HARVEST DATE

Merlot: Oct 6-11  
Cabernet Sauvignon: Oct 31-Nov 3  
Cabernet Franc: Oct 14-15  
Malbec: Oct 12

### BRIX AT HARVEST

26°

### TITRATABLE ACIDITY

6.0 g/L

### pH

3.69

### RESIDUAL SUGAR

2.98 g/L

### ALCOHOL

14.0%

### BARREL REGIME

100% Stainless Steel

### BOTTLING DATE

March 18, 2016

## VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

## NOTES:

### TASTING NOTES

A savoury, pale-coloured rosé from select micro-blocks on the estate with wild strawberry, blood orange, and herbs de Provence aromas. Rich and intense, the fleshy palate has balanced, round acidity with flavours of ripe raspberry and rosehip to form a classically-styled rosé reminiscent of Southern French styles.

### FOOD PAIRING SUGGESTIONS

Blistered cherry tomato, parmesan, and Jamón Ibérico crostini; wild boar prosciutto and pistachio pork terrine charcuterie; watermelon, mint, and sheep feta salad; arctic char with green beans and Lentilles du Puy; traditional Peking duck; Greek-style chicken kebabs with tzatziki and saffron rice; suckling pig with cherry-orange thyme glaze.