



**CULMINA**  
FAMILY ESTATE WINERY



## SAIGNÉE

VINTAGE 2016

### VARIETAL BLEND

Merlot (73%)  
Cabernet Franc (14%)  
Malbec (13%)

### SUB-APPELLATION

Golden Mile Bench (100%)

### APPELLATION

Okanagan Valley

### VINEYARD

Arise Bench

### HARVEST DATE

Merlot: Sept 16 – Oct 16  
Cabernet Franc: Oct 27 - 28  
Malbec: Sept 26 – Oct 11

### BRIX AT HARVEST

25°

### TITRATABLE ACIDITY

6.0 g/L

### pH

3.56

### RESIDUAL SUGAR

2.56 g/L

### ALCOHOL

14.0%

### BARREL REGIME

100% Stainless Cask

### BOTTLING DATE

March 25, 2017

## VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

## NOTES:

## TASTING NOTES

Beautifully pale and wondrously bright, this salmon coloured rosé shows vibrant strawberry, satsuma, mineral and herb aromas. Saignée's telltale creamy mouthfeel and integrated flavours follow, with ripe red berry, ripe citrus and dried herb carried through the palate by a distinct mineral core, a pleasing acidity, and a long, savoury finish indicative of Southern French Styles.

## FOOD PAIRING SUGGESTIONS

Humous, Kalamata olives and Turkish- style flatbread; eggplant, roasted pepper and goat cheese terrine; steamed mussels and clams with a tomato fennel broth, pomme frites, chopped parsley and lemon aioli; seared sea bass stuffed with crispy Iberian bacon; roast Provençal chicken, butter greens salad with herbed shallot vinaigrette, sopped up with Road 9 baguette.