



CULMINA
FAMILY ESTATE WINERY



NOTES:

SAIGNÉE

VINTAGE 2018

VARIETAL BLEND

Merlot (53%)
Malbec (25%)
Cabernet Franc (16%)
Cabernet Sauvignon (6%)

SUB-APPELLATION

Golden Mile Bench (100%)

APPELLATION

Okanagan Valley

VINEYARD

Arise Bench

HARVEST DATES

Merlot: Oct 20 - 27
Malbec: Oct 25 & 26
Cabernet Franc: Oct 31 & Nov 1
Cabernet Sauvignon: Nov 3 - 7

BRIX AT HARVEST

24.2°

TITRATABLE ACIDITY

6.46 g/L

pH

3.61

RESIDUAL SUGAR

2.87 g/L

ALCOHOL

14%

FERMENTATION

100% Stainless Steel

BOTTLING DATE

March 15, 2019

VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal veraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

TASTING NOTE

Delicate aromas of honeyed peach, red plum, and fresh rhubarb serve as a subtle contrast to earth and chalk notes. Bright red fruit and kumquat citrus flavours bring energy and elegance to the rich, mouth-filling palate. The long, vibrant, and textural finish lingers with pleasing garrigue, showcasing Saignée's refined and elegant nature.

FOOD PAIRING SUGGESTIONS

Hand carved Jamón Ibérico de Bellota with thickly sliced Farmersdotter bread; Belgian endive salad with shaved fennel, honey figs, and roasted pecans; clementine zest and parsley scented pan seared Humboldt squid; honey roasted quail with cumin and orange jus; grilled pork lion with toasted Marcona almond and Gladstone peach coulis; sheep's milk cheeses such as Ossau Iraty or Manchego.