



CULMINA  
FAMILY ESTATE WINERY



NOTES:

## N° 003 EN COTEAUX RIESLING VINTAGE 2016

VARIETAL  
Riesling (100%)

CLONE  
Alsatian Clone 49 (100%)

ROOTSTOCK  
3309 & 140RU

APPELLATION  
Okanagan Valley

SUB-APPELLATION  
Golden Mile Bench

VINEYARD  
Stan's Bench

HARVEST DATE  
November 18

BRIX AT HARVEST  
29°

pH  
3.37

TITRATABLE ACIDITY  
6.48 g/L

RESIDUAL SUGAR  
37 g/L

ALCOHOL  
13.5%

BARREL REGIME  
100% Stainless Steel

BOTTLING DATE  
March 15, 2017

AGING POTENTIAL  
3-6 years

### 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.

### TASTING NOTES

Generous and perfumed, the En Coteaux Riesling features intense aromas of baked orchard fruit, sweet spice, and lilac potpourri. The opulent palate is balanced with a pleasing acidity, refreshing minerality, and an abundance of red apple and slivered almond flavours. Layered and refined, the finish is memorable and pronounced.

### FOOD PAIRING SUGGESTIONS

Applewood smoked foie gras with rosemary rubbed Road 9 Baguette crostini; traditional Raclette with new season tarragon potatoes, viande séchée, cipollini onions, and cornichons; roasted pork belly with pear and celeriac purée; roasted goose stuffed with apple, sage, and pork sausage; wash rind cheeses like Oma and stinky cheeses like Limburger.