



CULMINA
FAMILY ESTATE WINERY



N° 004 STAN'S BENCH CHARDONNAY VINTAGE 2016

VARIETAL
Chardonnay (100%)

SUB-APPELLATION
Golden Mile Bench

APPELLATION
Okanagan Valley

VINEYARD
Stan's Bench

HARVEST DATE
September 7

BRIX AT HARVEST
23.5°

TITRATABLE ACIDITY
5.92g/L

pH
3.57 g/L

RESIDUAL SUGAR
1.82 g/L

ALCOHOL
14%

FERMENTATION
100% Natural Yeasts

ML FERMENTATION
35% malolactic

BARREL REGIME
60% Used French Oak
40% Stainless Steel

MATURATION
9 months in barrel

BOTTLING DATE
July 31, 2017

AGING POTENTIAL
2018-2023

ACCOLADES:

Gold Medal Winner

~ 2018 National
Wine Awards

*"Attractive nose
with well-integrated,
quality French Oak"*

~ Craig Pinhey,
WineAlign

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

Displaying characteristic aromas of ripe Okanagan apple, minerality, and toast alongside subtle notes of matchstick, marzipan, and sweet spice. A bright, malic palate follows, showcasing chalky minerality with fresh green apple, roasted chestnut, and freshly grated nutmeg flavours. The chalky, textural finish is fresh and persistent.

FOOD PAIRING SUGGESTIONS

Searred scallops with a green apple and pink peppercorn beurre blanc; Pizza Bianca with tomato, burrata, lemon zest, and pine nuts; Steamed lobster salad with herbed tarragon crème fraîche; Creamy chicken and wild mushroom Tagliatelle with shaved Parmigiana Reggiano and toasted almonds; Roasted pork loin stuffed with chestnut & Pink Lady apple; washed rind cheeses like Poplar Grove's Harvest Moon or Saint-Nectaire.