



CULMINA
FAMILY ESTATE WINERY

N° 023 La Part des Ours

| VARIETAL | VINTAGE | VINEYARD & APPELLATION |
|--|---------|---|
| Grüner Veltliner (65%) Viognier (35%) | 2023 | Margaret's & Stan's Benches Okanagan Valley Certified Organic |

| RS RESIDUAL SUGAR | TA TITRATABLE ACIDITY | pH | ALC |
|-------------------|-----------------------|------|-------|
| 4.35 g/L | 4.22 g/L | 3.91 | 14.5% |

| FERMENTATION |
|---|
| Co-Fermented using 100% Indigenous Yeasts |

| BRIX AT HARVEST |
|-----------------|
| 26° |

| BARREL REGIME |
|----------------------------------|
| 400L Neutral French Oak Puncheon |

| HARVEST DATE |
|-------------------------|
| September 19 & 21, 2023 |

| BOTTLING DATE |
|----------------|
| March 28, 2024 |

VINTAGE CONDITIONS

A prolonged cold period over the winter resulted in significant bud damage throughout the region. While all varieties experienced some damage, Grüner Veltliner and Malbec were the most impacted. The vineyard team spent much of their time focusing on managing vigour and overall vineyard health to ensure that the vines were not overly stressed. Steadily warm and bright conditions through spring and summer brought about an early harvest. The vintage's low yields resulted in rich, powerful wines with remarkable concentration.

TASTING NOTES

A period of severe cold in the winter damaged many of the buds in our Grüner Veltliner and Viognier blocks resulting in very little fruit. The quality of this small amount of concentrated, ripe fruit proved irresistible for the local black bear population. After the bears feasted on their share, we co-fermented the remaining Grüner Veltliner and Viognier in a used 400L French oak barrel using only wild yeast. The finished wine is full-bodied and textural with perfumy floral notes and a creamy palate.

FOOD PAIRING SUGGESTIONS

Roasted fingerling potato and hot smoked salmon salad with asparagus, sugar snap peas and a chive-dill vinaigrette; grilled pork chops with chimichurri, served with a sweet corn and charred cherry tomato succotash; traditional cacio e pepe with pecorino Romano and fresh ground black pepper; firm, flavourful cheeses such as Appenzeller or Comté

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