



CULMINA
FAMILY ESTATE WINERY

N° 019 Wild Ferment Gewürztraminer

Orange Wine

VARIETAL	VINTAGE	VINEYARD & APPELLATION
Gewürztraminer (100%)	2022	Arise Bench, Certified Organic Golden Mile Bench

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.2 g/L	4.2 g/L	4.2	12.7%

BLOCK	BRIX AT HARVEST
-------	-----------------

Q1

23°

CLONE & ROOTSTOCK	HARVEST DATE
-------------------	--------------

47, 101-14

September 23, 2022

FERMENTATION	BOTTLING DATE
--------------	---------------

100% Wild Fermentation in
Stainless Steel
67 Days Skin Contact

March 24, 2023

VINTAGE CONDITIONS

A cool spring led to later than usual budbreak and slow start to the growing season with low fruit set. With steady heat and very little precipitation throughout July and August the grapes began to slowly catch up on their maturity. The warmest October on record rewarded our patience in the vineyard by allowing for a prolonged ripening period. Wines from the 2022 vintage are marked by vibrant acidity and classic style.

TASTING NOTES

A long ferment of 67 number of days on the skins allows us to express the full spectrum of flavour and texture from Gewurztraminer. The expressive nose bursts with orange peel, floral jasmine and rose petals along with sage brush and hops. Soft tannins expressed as notes of green tea make the palate textural and complex. Slight notes of nutmeg and cloves linger on the finish.

FOOD PAIRING SUGGESTIONS

Traditional charcuterie of cured meats; Classic French duck a l'Orange served with creamy polenta; Ras el hanout rubbed roasted chicken served with preserved lemon; Creamy, washed rind cheeses such as Tellegio.

CULMINA.CA | INFO@CULMINA.CA | 250 498 0789

VISIT US: 4790 WILD ROSE STREET, OLIVER BC, V0H 1T0, CANADA | MAIL: PO BOX 1829