



CULMINA
FAMILY ESTATE WINERY

Saignée 2023

VARIETAL	APPELLATION	VINEYARD
Merlot (47%) Cabernet Sauvignon (20%) Petit Verdot (18%) Cabernet Franc (15%)	Golden Mile Bench	Arise & Stan's Benches Certified Organic

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
0.46 g/L	6.24 g/L	3.64	14%

FERMENTATION	BRIX AT HARVEST
100% Stainless Steel	23.4°

HARVEST DATES	BOTTLING DATE
September 13 th	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

This vintage of Saignée has a charming bouquet of red currant, watermelon, and nectarine. Upon tasting, the stone fruit flavors are enhanced by a lively acidity and a smooth, silky texture. The polished finish is creamy and rich leaving a lasting impression of elegance and finesse.

FOOD PAIRING SUGGESTIONS

Dungeness crab cakes served with fresh tarragon aioli; Watermelon, mint, and sheep feta salad; Humous, Kalamata olives and Turkish- style flatbread; Slow-roasted leg of lamb with Greek-style lemon potatoes; Tuscan-style chicken-liver crostini; Choice charcuterie cuts of prosciutto cotto and capicollo; Salty fresh cheeses such as Halloumi.

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