



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR SAIGNÉE

2017 VINTAGE

90 points – John Schreiner

This rosé is made by bleeding juice from red grapes just after crush. The blend is 56% Merlot, 19% Cabernet Sauvignon, 14% Malbec and 11% Cabernet Franc. Pale in colour, the wine begins with a delicate raspberry aroma. The surprise is the fullness on the palate, with flavours cherry and cranberry. Dry on the finish, this is an excellent food wine.

92 points – Rick Van Sickle

Culmina bleeds off a portion of juice from each of the estate's best Bordeaux-red varietal lots to achieve this authentic saignée style of rosé. It is one of the best examples of this fresh, dry style made in Canada with a wow nose of succulent red berries, pretty floral notes and subtle savoury herbs and minerals. This pale salmon hued rosé dances lightly on the palate and reveals pretty red fruits, lovely texture and vibrancy through the finish. Just a delicious and classic sip.

2016 VINTAGE

92 points – Rick Van Sickle

"The blend of this rosé is Merlot, Cabernet Franc and Malbec and is another brilliant effort in this style from Culmina. The colour is an attractive pale salmon and the nose is pretty with notes of strawberry, cherry and mineral made in a delicate, contemplative style. It's gorgeously dry on the palate with a mix of red berries, subtle herbs and minerality on a textured frame that leads to a refreshing finish. Wonderful rosé.

91 points – John Schreiner

"The blend is 73% Merlot, 14% Cabernet Franc and 13% Malbec. The wine is fashionably pale in hue (salmon coloured, the winery says). It begins with aromas of strawberry and nectarine which are echoed on the palate. The finish is dry."

4 ½ Stars- Vic Harradine

Alluring aromas of strawberry and floral notes interweave with ripe mandarin orange before unleashing a tapestry of flavours—red currant, tangy red plum and cherry pie filling interwoven with wisps of sugared and grilled ruby red grapefruit with plenty of piquant spice. The finish lingers, balanced and mouth-watering good. Pour with a deli platter—prosciutto, salami, shave ham, spiced olives, stinky cheese and baguette.



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4.5 – Susan Desjardins

“The long, cool growing season in the south Okanagan comes through in the fragrant perfume of this stylish wine, produced from juice bled off from Culmina’s Bordeaux varietals. Floral aromas mingle with hints of red fruit compote, peach nectar, citrus, dried herbs and wet stone. While the wine is dry, the fruit flavours shine through on the palate, blending notes of red fruit, Okanagan stone fruit, a pithy citrus character and well-defined minerality. The texture is fresh yet creamy, the flavours long-lasting through the finish. This paired well with veal scaloppini with a lemon/caper reduction, but is also lovely well chilled as an aperitif with a range of appetizers.”

2015 VINTAGE

90 points – David Lawrason

“This is a very fine layered, dry rose based on a blend of merlot, cabernet franc, cab sauvignon and malbec. It’s pale salmon in colour with a lovely nose of pink grapefruit nose, redcurrant, persimmon, sage and herbs. It’s quite full bodied, almost creamy on the mid-palate with some alcohol heat on the finish. Don’t over chill this, and I suggest it will be better with food. The length is very good to excellent.”

2014 VINTAGE

Tony Aspler

“...the rosé is the best I’ve tried from BC.”

91 points – John Schreiner

“Saignée 2014 is Culmina’s dry, food-friendly rosé. The wine is made by bleeding some juice from newly-pressed reds: four tanks of Merlot, two each of Cabernet Sauvignon and Cabernet Franc. A salmon-pink wine, it has aromas and flavours of strawberry, rhubarb and cranberry. The wine has good weight on the palate and a very long finish.”

89 points – David Lawrason

“This pale, sunset pink rose is made by bleeding off fermenting red wine made from Bordeaux varieties like cabernet franc and merlot. It has a very pretty, gentle nose of red currant jam, raspberry and fresh herbs. It’s medium weight, elegant, smooth yet nicely fresh with a dry finish. Very stylish with some power and warmth. Very good length.”



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2013 VINTAGE

90 points – John Schreiner

“The wine begins with aromas of cherry and cranberry, going on to flavours of cherry and strawberry. The finish is crisp and dry, like a fine Provence rosé.”