



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR UNICUS

2017 VINTAGE

93 Points – Vic Harradine

“Truly quite special throughout, this is not to be missed. Alluring aromas of beeswax, delicious melon and peppery notes provide segue for a huge mouthful of oily, fully textured and tang-infused ambrosia with Key lime, piquant minerality and ripe apricot flavours to the fore. Persistent purity of flavours extend through the dry, über-lengthy, lip-smacking finish and aftertaste.”

92 Points – Jamie Goode

“Fine and fresh with some notes of mandarin and pepper, as well as sweet citrus notes. Really attractive and delicate, but with some body and a smooth mid-palate. Lovely expressive wine with real appeal.”

2016 VINTAGE

93 points – John Schreiner

“... lovely floral aromas that move on to notes of green melon and grapefruit. A generous dollop of fruit flavours hit the palate, including citrus, green apple and quince, with an herbal note on the crisp finish.”

A marked step up. So much Charisma! – Kurtis Kolt

“... eucalyptus on the nose... white flowers floating on key lime and lemonade, with bright, juicy acid singing all the way through. I adore this wine.”



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2015 VINTAGE

Best in Show – Gold Medal Plates Edmonton (October 2016)

92 points – John Schreiner

“This makes for a complex, richly textured wine. It begins with tropical aromas of citrus with that classic hint of white pepper. On the palate there are flavours of lychee and grapefruit. The acidity is fresh and the finish just goes on and on.”

90 points – David Lawrason

“Austria’s Gruner Veltliner is rare in Canada but you can bet others will be planting following the critical success of Unicus. This pours deeply lemon. The nose is very intense and exotic with ripe apricot, starfruit, honey and pepper. It’s quite full bodied, bright and almost aggressive with some oily and waxy character. It’s medium full bodied, firm and drier than first appearances...The length is excellent to outstanding.”

90 points – Rhys Pender MW

“A savoury nose with white pepper, green apple and citrus with a touch of honey. There is lovely texture, lots of crisp mineral notes, more white pepper and a long finish. Very nicely done with plenty of intensity.”

2014 VINTAGE

92 points – John Schreiner

“...what a wine! Unicus 2014 begins with floral and citrus aromas with a hint of white pepper. It delivers a fruit basket of flavour, including lime and guava. The finish of this dry wine refuses to quit.”

91 points – Rick Van Sickle

“It’s highly aromatic with floral notes, citrus, melon, grapefruit, ginger and even a white pepper accent. The flavours range from lime, lemon peel and grapefruit to rounder notes of pear and peach with some minerals and spice.”



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2013 VINTAGE

92 points – John Schreiner

“This expresses the classical varietal fingerprint of the Grüner Veltliner – the touch of white pepper in the aroma and the palate. There is also tropical fruit in the aroma, leading to flavours of citrus and melon. The texture is rich; and the wine has a lingering dry finish.”

90 points – Anthony Gismondi

“Certainly one of the best BC white wines I have tasted in a while from the standpoint of I would like to drink the whole bottle...the Triggs family has a winner with this spare, stony, spicy peppery white. The mint/sage garrigue of the south Okanagan permeates the back end which finishes crisp and fresh. This is a delicious food wine... Love the minerality and purity here.”

90 points – Rick Van Sickle

“It’s such a great wine for B.C., pairing well with all things from the sea. The nose exhibits pretty white flowers, flint minerality, lime cordial and crisp apple notes. It has wonderful freshness on the palate with citrus, orange peel, and awash in minerals.”