

# R & D



## DRY•ISH RIESLING VINTAGE 2018

R&D: 1. 'Research and Development'; 2. The process of testing and analysis employed by the Triggs family in the development of their estate winery; 3. A tribute to our Proprietor Don and his twin brother Ron who showed the same investigative spirit growing up in rural Manitoba; 4. An exceptionally well-balanced, fresh, vibrant, and *nearly* dry Riesling of exceptional quality from the Golden Mile Bench.

TASTING NOTES: Initial investigation into this aromatic Riesling involves bursting aromas of cantaloupe, yellow apple, and chalk, alongside subtle notes of honeysuckle and fruit salad preserve. Subsequent random sampling reveals succulent flavours of peach and Meyer lemon to compliment the chalky mineral palate. The long finish suggests that another glass should be poured – for research, of course.

PAIRS WELL WITH: Finally getting the boat into the skip; Bursting into laughter as you place the last shrimp on your vintage tower, made both terrifying and delicious with the addition of pineapple curry dip – how 'fancy'; Grabbing a perennial favourite - Pad Thai and green papaya salad – on your way home to host the old Uni crew at your place for wine, takeout and goss; Sunday afternoon cookouts with buttermilk fried chicken, potato salad, and as many 'family' members who walk through the back gate.



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