



CULMINA  
FAMILY ESTATE WINERY



## UNICUS

VINTAGE 2018

### VARIETAL BLEND

Grüner Veltliner

### APELLATION

Okanagan Valley

### VINEYARD

Margaret's Bench

### HARVEST DATE

September 27 & 28

### BRIX AT HARVEST

24°

### TITRATABLE ACIDITY

6.67 g/L

### pH

3.28

### RESIDUAL SUGAR

3.2 g/L

### FERMENTATION VESSEL

35% Concrete Egg

26% Concrete Amphora

22% Stainless Steel

17% Neutral French Oak barrels

### FERMENTATION

100% Indigenous Yeasts

### ALCOHOL

14%

### BOTTLING DATE

March 14, 2019

### AGING POTENTIAL

2019-2023

## VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal veraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

## NOTES:

### TASTING NOTES

Delicate floral notes of acacia, slivered almond, and leavening bread accompany classical 'Unicus' notes of chalk and citrus, with this vintage centring around white grapefruit pith and lemon-lime aromas. Focused and vibrant, Granny Smith apple and citrus flavours carry and support Unicus' mid-palate weight right through to the subtly-mineral finish.

### FOOD PAIRING SUGGESTIONS

Baby arugula salad with snap pea, pistachio, and slivered Asiago; white asparagus velouté with crème fraîche and lemon oil; grapefruit zest stringozzi with pecorino and fresh ground white pepper; veal escalope with green apple, celery and walnut relish; poached wild Coho salmon with lemon balm hollandaise drizzle; surface ripened goat cheese like Chabichou du Poitou and Salt Spring Island Cheese Co's Blue Juliette.