



CULMINA  
FAMILY ESTATE WINERY



## N° 001 HAUT-PLATEAU RIESLING VINTAGE 2015

VARIETAL  
Riesling (100%)

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATE  
November 15

BRIX AT HARVEST  
29°

pH  
3.41

TITRATABLE ACIDITY  
7.2 g/L

RESIDUAL SUGAR  
31.0 g/L

ALCOHOL  
13.0%

MATURATION  
100% Stainless Steel

BOTTLING DATE  
March 15, 2017

AGEABILITY  
2018 - 2024

### VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

### ACCOLADES:

*"Depth and persistence and a pure sense of where it comes from." 93 pts.*

~ Rick  
VanSickle

*"Riesling Top 10." 90 pts.*

~Anthony  
Gismondi

### TASTING NOTES

Opulent and perfumed, the Haut-Plateau Riesling has intense aromas of ripe orchard fruit, buckwheat honey, and white violets. The rich, generous palate is balanced by riveting acidity, with expressive minerality and flavours of peach blossom and candied lemon. Layered and long-lasting, the wine finishes with purity and elegance.

### FOOD PAIRING SUGGESTIONS

Foie gras creme brûlée; white asparagus wrapped in Oyama's Jambon de Bayonne and drizzled with extra virgin olive oil; braised rabbit pappardelle with smoked bacon; roasted pork belly with seared scallops, celeriac purée, and pea tendrils; Coq au Riesling with chanterelles; potato and smoked mackerel dauphinoise; Choucroute Garnie Alsacienne; and mature goat cheeses.