



CULMINA  
FAMILY ESTATE WINERY



#### ACCOLADES:

*"The aromas mingle spice, oak, cassis and cherry. The palate delivers layers of dark fruit. The finish is long and harmonious."*

94 points – John Schreiner

## HYPOTHESIS

VINTAGE 2017

#### VARIETAL BLEND

Cabernet Sauvignon (43%)  
Merlot (21%)  
Cabernet Franc (20%)  
Malbec (10%)  
Petit Verdot (6%)

#### APPELLATION

Okanagan Valley

#### SUB-APPELLATION

Golden Mile Bench

#### VINEYARDS

Arise Bench, Stan's Bench

#### HARVEST DATES

Cabernet Sauvignon: Nov. 6  
Merlot: Oct. 21  
Cabernet Franc: Oct. 28  
Malbec: Oct. 25  
Petit Verdot: Nov. 8

#### BRIX AT HARVEST

24°

#### TITRATABLE ACIDITY

5.23 g/L

#### pH

4.01

#### RESIDUAL SUGAR

0.27 g/L

#### ALCOHOL

14%

#### ML FERMENTATION

100% malolactic

#### BARREL REGIME

100% French Oak  
31% new, 20% 1-yr old,  
49% neutral

#### MATURATION

16 months in barrel

#### BOTTLING DATE

July 30, 2019

#### VINTAGE CONDITIONS

Despite cold conditions during pruning, 2017 began with seasonal budbreak in late April. Winter melt and spring rains brought wet conditions well into the growing season. July brought very warm and near-drought conditions until the end of September, while cooler conditions during harvest allowed for balanced ripening to take place, ensuring all varieties achieved full phenolic and flavour ripeness while retaining balanced, fresh acidity.

#### TASTING NOTES

Black cherry aromatics are complimented by savoury sage and eucalyptus notes. The rich and complex palate showcases wild red fruit layered with cloves and warming spices with hints of black currant. The finely structured tannins and elegant acidity carry the fruit through a long, refined finish.

#### FOOD PAIRING SUGGESTIONS

Périgord Truffle risotto with grilled king oyster mushrooms; Roasted Pheasant breast with a chestnut & sage stuffing; Classic Beef Wellington with mushroom duxelles in a butter puff pastry; full-flavoured, hard, cheeses such as Mimolette or Avonlea Clothbound Cheddar