

2020 CULLEN WINES AMBER

Review Summary



93 pts “Bronze-hued orange. A wildly complex bouquet evokes dried peach, pear skin, botanical herbs, honey and pungent flowers. Chewy and focused on the palate, offering orchard and pit fruit nectar, beeswax, fennel pollen, chamomile and toasted nut flavors that show a hint of salinity and a core of juicy acidity. Fleshes out with air and finishes very long and subtly smoky, with the floral, herb and pit fruit notes lingering. As with most orange wines, this one will be divisive. Fermented on its skins for 10 days in a combination of standard and open-top fermenters and clay amphoras, and then aged for three months in neutral French oak casks; 12.8% alcohol.”

Josh Raynolds
Vinous
July 15, 2021