

## 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 Reynolds  
Vinous  
July 15, 2021

**93 pts** “Named Amber because the 10 days on skins in open and closed fermenters, including amphorae, produces a deeper hue. This and the low-yielding vintage makes for a structured wine with lifted white pepper, talc, white asparagus and orange pith and peel, giving an aromatic bitters note. Striated lemony acidity and chalky, pithy tannins parry, sustaining a dynamic finish. Predominantly sourced from old vines (planted 1976-1978) with small bunches of tightly packed berries.”

Sarah Ahmed  
Decanter  
July 28, 2021