



CULMINA  
FAMILY ESTATE WINERY



## DECORA VINTAGE 2018

VARIETAL  
Riesling (100%)

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATES  
October 24, 26

BRIX AT HARVEST  
23.5°

pH  
3.05

TITRATABLE ACIDITY  
9.4 g/L

RESIDUAL SUGAR  
4.49 g/L

ALCOHOL  
13.5%

BARREL REGIME  
100% Stainless Steel

BOTTLING DATE  
March 14, 2019

AGING POTENTIAL  
2020 - 2028

## 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.

## TASTING NOTES

A terroir-driven expression of our Riesling, Decora's nose showcases notes of minerally wet rock, Meyer lemon overlying subtler aromas of floral quince and honeycomb. The palate's mouthwatering acidity is marked by crisp Gravenstein apple, pink grapefruit and lime zest. A round mid-palate follows the bright entry with complex notes of apricot and musk melon. Decora's lively finish is long and focused.

## FOOD PAIRING SUGGESTIONS

Endive salad with toasted walnuts, Anjou pears and Roquefort; freshly shucked Kumomoto oysters with a cucumber-ginger mignonette; Seared scallops served with a pickled kumquat, jalepeño pepper and fresh cilantro relish; smoked pork loin with a warm salad of wild rice, grilled ramps and snap peas; creamy cheeses like Délice de Bourgogne or Goatgonzola from Carmelis Goat Cheese Artisans.

## ACCOLADES:

*"Tautly gripped and riveting with acidity. Ripe for drinking this summer"*

~ 89 Points,  
**Anthony Gismondi**