



CULMINA  
FAMILY ESTATE WINERY



NOTES:

## DECORA VINTAGE 2019

VARIETAL  
Riesling (100%)

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATES  
October 24, 26

BRIX AT HARVEST  
23.5°

pH  
2.97

TITRATABLE ACIDITY  
9.67 g/L

RESIDUAL SUGAR  
3.99 g/L

ALCOHOL  
13.4%

BARREL REGIME  
100% Stainless Steel

BOTTLING DATE  
March 14, 2019

AGING POTENTIAL  
2021 - 2029

## VINTAGE CONDITIONS

Mild conditions in spring brought about seasonal budbreak in late April. Warm, dry weather brought early bloom at the beginning of June. Summer was consistently warm until veraison mid-August. Fall was marked by wetter than average conditions, with October's full moon creating a precise end to the ripening season. Culmina's vineyard position above the valley floor combined with low crop levels and skilled vineyard management allowed for ripeness and balance in all varieties.

## TASTING NOTES

A vibrant expression of Riesling, Decora is floral and fruity with underlying notes of chalky minerality. Chamomile, daffodil, and Jasmine tea notes mingle with aromas of quince and apricot. The palate's mouthwatering acidity is marked by lemon sorbet, wet rock, and peach. The palate has a textured feel that incorporates the juicy acid level and ripe fruit, delivering a wine with focus and complexity.

## FOOD PAIRING SUGGESTIONS

Traditional bulgur wheat tabbouleh with cucumber, tomato & finely chopped fresh parsley and mint; Steamed Salt Spring Island mussels in a Thai red curry & coconut broth; B.C. spot prawns served over angel hair pasta with lemon butter and fried capers; Smoked pork shoulder with a fennel, apple & napa cabbage slaw; Rich creamy cheeses such as Boursault or Natural Pastures Comox Brie.