



CULMINA
FAMILY ESTATE WINERY



NOTES:

DECORA

VINTAGE 2020

VARIETAL
Riesling (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATES
October 20

BRIX AT HARVEST
234°

pH
3.08

TITRATABLE ACIDITY
8.25 g/L

RESIDUAL SUGAR
4.07 g/L

ALCOHOL
14%

BARREL REGIME
100% Stainless Steel

BOTTLING DATE
March 21, 2021

AGING POTENTIAL
2022 - 2030

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

Finely scented with daisies, dried apricots, toasted almonds and yeasty aromatics, Decora showcases delicacy and complexity. The verve and brightness of the palate are balanced by creaminess, with notes of starfruit and fuzzy peaches. The terroir of Margaret's bench shines through on a finish marked by flinty minerality.

FOOD PAIRING SUGGESTIONS

Brioche topped with Meyer lemon marmalade; Heirloom tomato and ricotta tart with crispy fried capers and pinenuts; Tatiana's Belizean-style prawn ceviche with generous amounts of lime and cilantro; Slow-roasted pork belly with gooseberry chutney served over sautéed watercress; Bloomy rind cheeses such as Island Brie by Little Qualicum Cheeseworks.