



CULMINA
FAMILY ESTATE WINERY

2022

Decora Riesling

Varietal	Appellation	Vineyard
Riesling (100%)	Golden Mile Bench	Margaret's Bench

Residual Sugar	Titratable Acidity	pH	ALC
4.14 g/L	9.21 g/L	3.09	13%

Fermentation

100% Stainless Steel

Vintage Conditions

A cool spring led to later than usual budbreak and slow start to the growing season with low fruit set. With steady heat and very little precipitation throughout July and August the grapes began to slowly catch up on their maturity. The warmest October on record rewarded our patience in the vineyard by allowing for a prolonged ripening period. Wines from the 2022 vintage are marked by vibrant acidity and classic style.

Tasting Notes

Classic Decora nose of honeycomb, quince and petrol. The richly textured palate combines citrus notes of yuzu with bracing acidity and a granite minerality. Superb balance, texture and elegance will ensure many years of graceful aging.

Food Pairing

Smoked oysters served on the half shell with fresh parsley and lemon; Hamachi crudo with shaved fennel, avocado and cilantro in a yuzu vinaigrette; braised pork belly bao buns topped with fresh cucumber, radish and cilantro; whipped ricotta spread over crusty baguette drizzled with honey and olive oil.