

2025

Decora Riesling

Varietal	Appellation	Vineyard	
Riesling (100%)	Golden Mile Bench	Margaret's Bench Stan's Bench	
Residual Sugar	Titratable Acidity	pH	ALC
0.3 g/L	7.10 g/L	3.1	13.5%

Fermentation

100% Stainless Steel

Vintage Conditions

2025 was an early season, with all stages of the vine growth cycle occurring ahead of schedule, from budbreak through to harvest. While Okanagan summers are known for their sunny days and warm temperatures, summer 2025 was of course warm but, with temperatures staying below 40°C—an important factor in preserving the grapes' aromatic qualities.

September was warmer and drier than usual, which accelerated ripening across both white and red varieties. Harvest began in early September with lighter white and rosé wines and concluded at the end of October with the later-ripening Cabernet Sauvignon. Overall, it was a fast-paced and intense harvest, compressed into a relatively short period.

Tasting Notes

Bright clean color. The nose offers a complex bouquet of Jasmin flowers, peach, lime and pronounced minerality. On the palate it is fresh and well balanced, with continued expression of minerality. The zesty finish is very refreshing and leaves a nice long-lasting mouth feeling.

Food Pairing

This crispy Riesling is the ultimate partner for spicy Asian cuisines, it will pair beautifully with oysters, tuna tataki or spicy shrimp with fried rice.