



CULMINA
FAMILY ESTATE WINERY

Decora 2020

VARIETAL	APPELLATION	VINEYARD	
Riesling (100%)	Okanagan Valley	Margaret's Bench	
RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
4.07 g/L	8.25 g/L	3.08	14%
FERMENTATION	BRIX AT HARVEST		
100% Stainless Steel	24°		
BOTTLING DATE	HARVEST DATE		
March 21, 2021	October 20, 2020		

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 pine nuts; 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.

"This is a sophisticated Riesling"
92 Points ~ John Schreiner