



CULMINA  
FAMILY ESTATE WINERY

Decora 2021

VARIETAL		APPELLATION		VINEYARD	
Riesling (100%)		Okanagan Valley		Margaret's Bench Certified Organic	
RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH		ALC	
3.5 g/L	8.7 g/L	3.1		13.5%	
FERMENTATION			BRUX AT HARVEST		
100% Stainless Steel			23.5°		
BOTTLING DATE			HARVEST DATE		
March 21, 2022			October 8-12, 2021		

### VINTAGE CONDITIONS

A warm spring led to a slightly earlier than usual budbreak and early flowering. The cooler temperatures in June resulted in a small fruit set with loose bunches. Fall brought a welcome reprieve from the heat of the summer. With even temperatures and no rain or frost through an extended harvest period, each block was harvested at optimal ripeness. The wines from this vintage display exceptional concentration, structure and power.

### 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 SUGGESTIONS

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.