



**CULMINA**  
FAMILY ESTATE WINERY



**NOTES:**

**DECORA**  
VINTAGE 2013

**VARIETAL**  
Riesling (100%)

**APPELLATION**  
Okanagan Valley

**VINEYARD**  
Margaret's Bench

**HARVEST DATE**  
October 3 & 11

**BRIX AT HARVEST**  
22°

**pH**  
2.95

**TITRATABLE ACIDITY**  
10.0 g/L

**RESIDUAL SUGAR**  
2.5 g/L

**ALCOHOL**  
12.5%

**BARREL REGIME**  
100% Stainless Cask

**BOTTLING DATE**  
April 17, 2014

**AGEING POTENTIAL**  
3-5 years

**VINTAGE CONDITIONS**

2013 began with a seasonal Budbreak in late April, followed by very good growing conditions in early May. Warmer than average temperatures in June combined with warm and dry conditions in July caused earlier than expected Veraison during the 3<sup>rd</sup> week of August. Late September was marked by 13 days of cool, wet, and unpredictable weather, but a long stretch of warm and sunny days in October brought about full phenolic and flavour ripeness in all varieties.

**TASTING NOTES**

An intensely focused and bright Riesling, Decora is characterized by distinct mineral and citrus aromas, accented with delicate spice, stone fruit, and floral notes. Whetting the appetite with mouth-watering acidity, Decora first hits the mouth with wonderful juicy peach flavours, followed an integrated palate of mineral and citrus, and a pronounced dry pithy finish.

**FOOD PAIRING SUGGESTIONS**

Raw West Coast oysters on the half-shell; panko-crusted chicken, tomato, and arugula salad with lemon-lime vinaigrette; barbecued pork tenderloin and grilled South Okanagan peach salsa; tempura-battered BC Halibut and citrus-infused aioli; lemon-glazed holiday ham.