



CULMINA
FAMILY ESTATE WINERY



DECORA VINTAGE 2017

VARIETAL
Riesling (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 13, 16, & 17

BRIX AT HARVEST
23.5°

pH
3.13

TITRATABLE ACIDITY
8.03 g/L

RESIDUAL SUGAR
4.22 g/L

ALCOHOL
13.5%

BARREL REGIME
100% Stainless

BOTTLING DATE
February 15, 2018

AGING POTENTIAL
5 – 10 years

VINTAGE CONDITIONS

Despite cold conditions during pruning, 2017 began with seasonal budbreak in late April. Winter melt and spring rains brought wet conditions well into the growing season. July brought very warm and near-drought conditions until the end of September, while cooler conditions during harvest allowed for balanced ripening to take place, ensuring all varieties achieved full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

NOTES:

TASTING NOTES

Bursting aromas of nectarine and peach are tempered by subtle ginger spice, acacia flower, and delicate wet stone. Mouth-watering and dry, a juicy, integrated palate follows, balancing subtle minerality and white raspberry flavours with ripe citrus and stone fruit flavours. The pithy finish is long and lingering.

FOOD PAIRING SUGGESTIONS

Scallop crudo with cucumber, lime and wasabi mayo and black rice crisps; ham hock Scotch eggs with cauliflower and shallot piccalilli; pan-fried potato gnocchi with butter, grapefruit zest and chive flowers; soy-ginger glazed and charred Halibut steaks with peach relish; orange rosemary roasted chicken with rice pilaf; and wash-rind cheeses like Upper Bench's Gold, or bloomy-ripened cheeses like Camembert.