



CULMINA
FAMILY ESTATE WINERY



NOTES:

DECORA VINTAGE 2015

VARIETAL
Riesling (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
September 29 – October 1

BRIX AT HARVEST
24°

pH
3.20

TITRATABLE ACIDITY
8.60 g/L

RESIDUAL SUGAR
3.94 g/L

ALCOHOL
13.5%

BARREL REGIME
100% Stainless

BOTTLING DATE
March 15, 2016

AGEING POTENTIAL
3-5 years

VINTAGE CONDITIONS

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

TASTING NOTES

A bright and vibrant Riesling, Decora has generous lemon and white flower aromas with nuances of Anjou pear, quince, and lime zest. Dry with racy acidity, Decora hits the palate with an explosion of Okanagan peach blossom and nectarine flavours, bolstered by a chalky core. Full of verve and persistence, the intense depth of fruit and mineral character carries all the way through the memorable finish.

FOOD PAIRING SUGGESTIONS

Quiche Lorraine with Two Rivers 'Old Fashioned' ham; sautéed leek, mascarpone, and smoked salmon tart; Qualicum Beach Coquilles Saint-Jacques; Southern-style buttermilk fried chicken with summer squash casserole; citrus-glazed crispy pork belly with apple-cabbage slaw; and soft cheeses like The Farm House's 'Lady Jane.'