



CULMINA
FAMILY ESTATE WINERY



NOTES:

DECORA VINTAGE 2016

VARIETAL
Riesling (100%)

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 21 & 24

BRIX AT HARVEST
24°

pH
3.25

TITRATABLE ACIDITY
8.97 g/L

RESIDUAL SUGAR
4.18 g/L

ALCOHOL
13.5%

BARREL REGIME
100% Stainless

BOTTLING DATE
March 13, 2017

AGEING POTENTIAL
3-5 years

VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

TASTING NOTES

Brilliant in colour, Decora shows generous floral, citrus, jasmine tea and flint aromas. Showcasing bright acidity, Decora first hits the palate with an abundance of integrated lemon curd and citrus tart flavours, carried through the noticeably long finish by Decora's chalky, mineral core.

FOOD PAIRING SUGGESTIONS

Oysters on the half shell with kefir lime and lemongrass mignonette; French cheese and herb omelette with mesclun salad and citrus vinaigrette; buckwheat pancakes with shrimp, bacon and scallions; grilled snapper with tomatillo, lime and jalapeño salsa; Veal piccata and lemonged zucchini ribbon salad; Coq au Riesling with buttered egg noodles; Terroir Mont Ida triple cream and other soft rind cheeses.