



CULMINA
FAMILY ESTATE WINERY



NOTES:

DILEMMA VINTAGE 2011

VARIETAL
Chardonnay

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
Oct 3, 7, & 14

BRIX AT HARVEST
25°

TITRATABLE ACIDITY
6.1 g/L

pH
3.44

RESIDUAL SUGAR
1.0 g/L

ALCOHOL
13.5%

ML FERMENTATION
60% malolactic

BARREL REGIME
85% New French Oak
15% Stainless Cask

MATURATION
12 months in barrel

BOTTLING DATE
July 2, 2013

AGING POTENTIAL
2-4 years

VINTAGE CONDITIONS

2011 began with cool spring temperatures, causing bud break to be delayed in May. Wet conditions in June & July further delayed veraison in August, but an Indian summer allowed for balanced ripening to take place in September, enabling the fruit to achieve full ripeness while retaining delicate aromatics and a fresh acidity.

TASTING NOTES

Dilemma is an elegant, full-bodied Chardonnay taken from a block of 20-year old vines of incredible quality on the Triggs' family estate. Displaying mineral, chestnut, and sweet spice aromas, Dilemma is framed by lovely oak, caramel, and butter flavours, leading to a luscious body, and ending with a long, fresh finish.

FOOD PAIRING SUGGESTIONS

BC spot prawn risotto; lobster thermidor; garlic butter-drenched king crab; herb encrusted fowl; grilled chicken with sautéed chanterelle mushrooms; sea bass meunière; and nutty washed-rind cheeses like Camembert.