



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR DILEMMA

2016 VINTAGE

92 points - John Schreiner

Here is a Chardonnay to give Burgundy a run, beginning with complex aromas of fruit and oak. The wine has rich weight on the palate with flavours of citrus and apple mingled with lightly toasted oak. Bright acidity gives the wine a refreshing finish. The structure will support aging this wine for several more years.

92 points - Rick Van Sickle

Such freshness and elegance on the nose of this Chardonnay that went through partial malolactic fermentation. Look for summer apples, pears, integrated spice and chalky/stony minerality with a lemon-citrus lift. It is pure harmony on the palate with a lovely note of elegant spice, swirling minerality, fruits of pear, baked apple, quince and finesse on the finish. A lithe and pretty Chardonnay.

92 points - Vic Harradine

Aromas of baking spice and buttered toast precede a medium-plus bodied, creamy smooth wash of palate-coating flavour with an array of racy tang—lemon, pineapple and grapefruit—interwoven with oaky notes, piquant spice and flecks of flinty minerality. The aftertaste lingers—crisp, clean and refreshing. 92 points

88 points - Treve Ring

Yellow apple, perfumed peach, nutmeg, hazelnut, kissed with almond blossoms on a deep, creamy, downy lees core, sided with firm wood and holding ample extract on the finish. Here in youth, quite overt, but with ample rich food-pairing prowess. I'd love to see this bench with less ripeness, and more precision in future to take it next level. 88 points



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR DILEMMA

2015 VINTAGE

92 points – Rick Van Sickle

"... This wine has a wonderful, rich nose of apples, vanilla toast, minerals, elegant barrel spices and underlying lemon and citrus. It is pure sophistication on the palate, a proper and graceful Chardonnay with a sense of place that shows the fine minerality of the vineyard and lovely toasted oak that works well with the baked apple, pear and spice flavours that are well-balanced to the very end. A winner of a Chardonnay."

91 points – John Schriener

"This elegant Chardonnay was carefully crafted so that oak is subtle, supporting the bright fruit and the voluptuous texture. The aroma is a mix of citrus lightly touched with vanilla. The palate is rich and intense, with flavours of tangerine, ripe apple and pear. A spine of minerality and also fresh acidity lead to a long, refreshing finish. The structure and acidity suggest the wine will cellar gracefully for several more years."

91 points – Michael Godel

"Dilemma is chardonnay from Margaret's Bench, luxe et volupté, barrel and leesy creamy with no let up in finishing..."

91 points – David Lawrason

"Culmina is the serious new Golden Mile project by Donald Triggs and family. It was a quite hot vintage in the

91 points – Natalie MacLean

A generous, full-bodied, luscious BC Chardonnay. The fifth leaf crop from the Margaret's Bench Vineyard, which sits high up on a bench and enjoys a cool climate and slow ripening... This wine is a beautiful companion to a broader set of dishes and occasions."



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR DILEMMA

2014 VINTAGE

94 points – John Schreiner

“This is an elegant and restrained Chardonnay. It begins with aromas of citrus. On the palate, the fruit flavours are pristine, with notes of lemon and orange framed by subtle toasty oak. There is a hint of spice on the finish. The texture is rich with fresh acidity to give the wine ability to age.”

91 points – Rick Van Sickle

“...It’s at once appealing on the nose with notes of Asian pear, lemon curd, toasted almonds, intriguing barrel spices and hinting at citrus zest. It’s vibrant on the palate with creamy pear supported by rousing acidity that punctuates the lemon, minerals and spice notes. Recommended to cellar one or two years for further integration.”

90 points – David Lawrason

“Dilemma is Culmina’s benchmark chardonnay, a layered and complex example fermented and aged in a combination of stainless steel, new and one year old oak barrels. This vintage shows a very lifted toasty, nutty nose with pineapple/peach fruit and subtle yellow florals. It is very rich, warm and quite toasty, with vanilla and lemon custard on the palate. Excellent length. I would age it through 2017 to let elements harmonize.”



CULMINA
FAMILY ESTATE WINERY



ACCOLADES FOR DILEMMA

2013 VINTAGE

93 points – Rick Van Sickle

“...What a beautiful, elegant wine. The nose shows swirling pear, citrus, green apple, minerals and soft vanilla spices. It’s perfectly balanced in the mouth with complex pear-apple fruit, lightly toasted vanilla spice and freshening citrus that kicks in through the long finish.”

92 points – David Lawrason

“Here’s a very elegant chardonnay from a single vineyard on the Golden Mile Bench. It is more compact and refined than many chardonnays from the south with a nicely woven nose of peach/pineapple fruit, sage, gentle smoke and toast. Just a touch of herbed butter as well. It sits very gracefully on the palate, narrowing to a lemon/grapefruit and more mineral finish. Excellent length”

90 points – John Szabo, MS

“Chardonnay from the Margaret’s Bench vineyard, crafted in the ripe and toasty style, with notable but integrated wood spice. I like the freshness and the balance here - acids snap and crackle on the palate, while concentration and density are genuine, weaving in some intriguing resinous-savoury-herbal character into citrus and white fleshed orchard fruit. This is still at least a year or two away from full integration, and represents a fine new addition to the panoply of great BC, and Canadian, chardonnay.”

2012 VINTAGE

92 points – John Schreiner

“The style seems Burgundian, perhaps because winemaker Pascal Madevon’s grandfather was from Burgundy. The wine has toasty notes of expensive French oak on the nose and on the palate, along with buttery notes and rich tangerine flavours.”

2011 VINTAGE

90 points – Rick Van Sickle

“Made from a small block of 20-year old Chardonnay vines on the Triggs’ family estate, this has a lovely flinty-mineral nose to go with pear, citrus and fine oak undertones. It’s clean and finessed on the palate with everything in balance from the ripe pear-apple fruit to the buttery toast and spice.”