



CULMINA  
FAMILY ESTATE WINERY



## DILEMMA VINTAGE 2017

VARIETAL  
Chardonnay (100%)

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATES  
October 4, 6

BRIX AT HARVEST  
24°

pH  
3.69

TITRATABLE ACIDITY  
6.03 g/L

RESIDUAL SUGAR  
2.08 g/L

ALCOHOL  
13.7%

ML FERMENTATION  
30% malolactic

BARREL REGIME  
28% New French Oak  
28% 1 yr. old, 24% 2-3-yr  
old, 20% Stainless Steel

MATURATION  
9 months in barrel

BOTTLING DATE  
August 10, 2018

AGING POTENTIAL  
2021 - 2026

### NOTES:

*Incredible wine.*

*Well-integrated  
and balanced.*

**90 points**  
International  
Wine  
Challenge

### 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.

### TASTING NOTES

With a beautifully inviting bouquet of brioche and nougat and a honeyed flower note, Dilemma is round and lush with flavors of apricot and ripe orange. Displaying a careful balance of ripe fruit and Culmina terroir freshness with vanilla bean and warm butter, this is a classic expression of the grape.

### FOOD PAIRING SUGGESTIONS

Pumpkin agnolotti in a toasted hazelnut brown butter; Pan-seared scallops with a lemony salsa verde over a cannellini bean ragù; Grilled rainbow trout with a warm chanterelle mushroom and lentil salad; Sage and thyme crusted Berkshire pork loin roast with caramelized apples and chestnuts served with creamy polenta; Semi-soft cheese such as Morbier