



CULMINA
FAMILY ESTATE WINERY



ACCOLADES:

"Amazing intensity, rich golden fruits, baking spice and creamy lemon flavours. Slick with nice fatness on the tongue."

92 Points ~ Daenna
Van Mullingan, Wine
Diva

Silver Medal Winner at
WineAlign NWAC

DILEMMA

VINTAGE 2018

VARIETAL

Chardonnay

APELLATION

Okanagan Valley

VINEYARD

Margaret's Bench

HARVEST DATES

October 1

BRIX AT HARVEST

24°

TITRATABLE ACIDITY

6.14 g/L

pH

3.52

RESIDUAL SUGAR

2.37 g/L

ALCOHOL

14%

BARREL REGIME

30% New French Oak

40% 1-2 yr old

30% Stainless Steel

MATURATION

8 months in barrel

ML FERMENTATION

35%

BOTTLING DATE

July 30, 2019

AGING POTENTIAL

2022-2027

VINTAGE CONDITIONS

A cool start in 2018 resulted in a slightly later budbreak at the end of April, with warm temperatures in May leading to early flowering. Warm conditions continued until mid-summer, at which point temperatures cooled to bring seasonal veraison in mid-August. This swing of the pendulum allowed for phenolic and flavour development to finally catch up with that of sugar development for a well-balanced profile in all varieties.

TASTING NOTES

An expressive nose displays ample amounts of bright pineapple, lemon curd and citrus notes with hints of chamomile. A well-balanced palate provides savoury, rich notes of brioche, toasted almonds and roasted chestnuts complimented by lively acidity. Dilemma's interplay of richness and liveliness provides the structure for a long and intriguing finish.

FOOD PAIRING SUGGESTIONS

Sumac-seasoned roasted cauliflower tossed with pinenuts, currants and pecorino; Wine-braised lemon-tarragon chicken finished with crème fraîche; Ricotta gnudi with spring vegetables and smoked steelhead trout; Creamy cheeses or sheep's milk cheeses such as Mountain Meadow's sheep milk brie.