



CULMINA
FAMILY ESTATE WINERY



DILEMMA VINTAGE 2018

VARIETAL
Chardonnay

APPELLATION
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.

ACCOLADES:

"The palate is quite creamy, with nice weight. It has a dry, fairly long finish, with good balance."

91 Points ~ Silver
Medal Winner at
WineAlign NWAC

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.