



CULMINA  
FAMILY ESTATE WINERY



#### NOTES:

## DILEMMA VINTAGE 2019

VARIETAL  
Chardonnay

APELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATES  
October 4, 5

BRIX AT HARVEST  
24°

TITRATABLE ACIDITY  
4.31 g/L

pH  
3.55

RESIDUAL SUGAR  
0.36 g/L

ALCOHOL  
14%

FERMENTATION  
100% Indigenous Yeast

BARREL REGIME  
40% New French Oak  
30% 1-2 yr old French Oak  
30% Stainless Steel

MATURATION  
8 months in barrel

ML FERMENTATION  
40%

BOTTLING DATE  
July 24, 2020

AGING POTENTIAL  
2023-2028

## VINTAGE CONDITIONS

Mild conditions in spring brought about seasonal budbreak in late April. Warm, dry weather brought early bloom at the beginning of June. Summer was consistently warm until veraison mid-August. Fall was marked by wetter than average conditions, with October's full moon creating a precise end to the ripening season. Culmina's vineyard position above the valley floor combined with low crop levels and skilled vineyard management allowed for ripeness and balance in all varieties.

## TASTING NOTES

Inviting aromas of pineapple and Cara Cara oranges are layered over subtle beeswax and honey notes. Flavours of toasted almond, nougat and apricot galette are supported by well-integrated oak and balanced acidity. With Dilemma's signature elegance and structure, the lengthy finish brings notes of marmalade and toasted hazelnuts.

## FOOD PAIRING SUGGESTIONS

Savoy cabbage salad with dried apricots. Granny Smith apples, toasted walnuts and Comté cheese tossed with a simple Dijon vinaigrette; chestnut and pear ravioli with sage brown-butter; pistachio-crusted pork loin roasted with pruneaux d'agen; Semi-soft cheese such as Morbier