



CULMINA
FAMILY ESTATE WINERY

2023

Dilemma Chardonnay

Varietal	Appellation	Vineyard
Chardonnay (100%)	Golden Mile Bench	Margaret's Bench

Residual Sugar	Titratable Acidity	pH	ALC
1.76 g/L	6.60 g/L	3.43	13.5%

Fermentation	Maturation	Malolactic Fermentation
60% New French Oak 20% 1 & 2 year old 20% Stainless steel	8 Months in barrel	40%

Vintage Conditions

A prolonged cold period over the winter resulted in significant bud damage throughout the region. The vineyard team spent much of their time focusing on managing vigour and overall vineyard health to ensure that the vines were not overly stressed. Steadily warm and bright conditions through spring and summer brought about an early harvest. The vintage's low yields resulted in rich, powerful wines with remarkable concentration.

Tasting Notes

As always Dilemma presents a harmonious blend of decadence and refinement. On the nose, it offers complex aromas of creme brulee, wild yeast and toasted hazelnut. The palate is a seamless tapestry of textures, weaving together the succulence of ripe pear and baked yellow apples with the zesty exuberance of mandarin and pineapple. The finish is long, elegant and impeccably balanced.

Food Pairing

Seared scallops with butternut squash risotto, fennel & radish salad and vanilla curry dressing; burrata with grilled Okanagan peaches, extra virgin olive oil, fresh basil and toasted hazelnuts; pork and gala apple stuffed chicken breast; truffle-salted and buttered dutch oven popcorn; washed rind cheeses like Morbier or Epoisses.



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