

2025

Dilemma Chardonnay

Varietal	Appellation	Vineyard	
Chardonnay (100%)	Golden Mile Bench	Margaret's Bench	
Residual Sugar	Titratable Acidity	pH	ALC
1.9 g/L	6.50 g/L	3.6	13.5%
Fermentation	Malolactic Fermentation	Maturation	
60% New French Oak 40% 1 year Old French Oak	50%	9 Months in barrel	

Vintage Conditions

2025 was an early season, with all stages of the vine growth cycle occurring ahead of schedule, from budbreak through to harvest. While Okanagan summers are known for their sunny days and warm temperatures, summer 2025 was of course warm but, with temperatures staying below 40°C—an important factor in preserving the grapes’ aromatic qualities. September was warmer and drier than usual, which accelerated ripening across both white and red varieties. The Chardonnay for Dilemma was harvested on September 11, and quickly racked into barrels after pressing.

Tasting Notes

This wine starts with a shinny color. The nose is rich and complex, offering inviting aromas of lemon butter, nuts, and elegant toasted notes. On the palate, the wine opens with a smooth, silky entry, leading to a beautifully creamy texture and well-rounded body. The balance between oak influence and vibrant acidity is seamless. Bright lemon flavors bring freshness and lift, while hints of freshly baked French bread add depth and complexity. The finish is long and persistent, leaving lingering notes of toast.

Food Pairing

Enjoy this Chardonnay with mayonnaise shrimp, mushroom risotto, pan-roasted chicken with morel cream sauce, or simply alongside your favorite Brie cheese.