



Dilemma 2020

CULMINA
FAMILY ESTATE WINERY

VARIETAL	APPELLATION	VINEYARD	
Chardonnay (100%)	Okanagan Valley	Margaret's Bench	
RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
1.4 g/L	4.7 g/L	3.7	14%
FERMENTATION	BRIX AT HARVEST		
40% New French Oak 30% 1 & 2-year-old French Oak 30% Stainless Steel 100% Wild Yeast	24°		
MALOLACTIC FERMENTATION	HARVEST DATE		
40%	October 10-14, 2020		
MATURATION	BOTTLING DATE		
9 months in barrel	September 6, 2021		
		AGING POTENTIAL	
		2023 - 2028	

VINTAGE CONDITIONS

Warm temperatures in early spring brought about bud break in late April. This was followed by cool weather into May and June, which led to low fruit set and below average yields. However, hot, and dry conditions lasted through September, enabling the grapes to attain full maturity. The vintage was marked by concentrated flavors, bright acidity, and elegance.

TASTING NOTES

Balanced and elegant, Dilemma shows expressive aromas of acacia flowers, custard, and orange peel. Creamy richness, and flavours of fresh brioche anchor a palate marked with taut acidity reminiscent of classic Tarte au Citron. The classically structured and restrained finish brings lingering notes of citrus curds and toasted almond.

FOOD PAIRING SUGGESTIONS

BC spot prawn tortellini with English peas and lemon thyme; Savoury mushroom and leek galette with Fontina cheese in a butter crust; Spit-roasted Berkshire pork loin with squash gratin and braised fennel; Rich, creamy cheeses such as Délice de Bourgogne.

"This is what opulent yet balanced Chard is all about, with an evident oak influence that only enhances the wine's creamy texture and adds a layer of complexity to its tropical fruit and citrus fruit."

James Nevison, The Province

90 Points - Silver Medal Winner, WineAlign NWAC23

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