



Dilemma 2020

CULMINA
FAMILY ESTATE WINERY

VARIETAL	APELLATION	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 40% New French Oak 30% 1 & 2-year-old French Oak 30% Stainless Steel 100% Wild Yeast	BRIX AT HARVEST 24°
MALOLACTIC FERMENTATION 40%	HARVEST DATE October 10-14, 2020
MATURATION 9 months in barrel	BOTTLING DATE 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.