



CULMINA
FAMILY ESTATE WINERY

Dilemma 2021

VARIETAL	APPELLATION	VINEYARD
Chardonnay (100%)	Okanagan Valley	Margaret's Bench Certified Organic

RS RESIDUAL SUGAR	TA TITRATABLE ACIDITY	pH	ALC
1.9 g/L	5.4 g/L	3.6	14%

FERMENTATION

60% New French Oak
20% 1 & 2-year-old French Oak
20% Stainless Steel
100% Wild Yeast

MALOLACTIC FERMENTATION

40%

MATURATION

8 months in barrel

BRUX AT HARVEST

24°

HARVEST DATE

September 8,9

BOTTLING DATE

July 18, 2022

AGING POTENTIAL

2024 - 2029

VINTAGE CONDITIONS

A warm spring led to a slightly earlier than usual budbreak and early flowering. The cooler temperatures in June resulted in a small fruit set with loose bunches. Fall brought a welcome reprieve from the heat of the summer. With even temperatures and no rain or frost through an extended harvest period, each block was harvested at optimal ripeness. The wines from this vintage display exceptional concentration, structure and power.

TASTING NOTES

As always, Dilemma presents a harmonious blend of decadence and refinement. On the nose, it offers complex aromas of crème brûlée, 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 SUGGESTIONS

Chef Castro Boateng's Seared Scallops with butternut Squash Risotto, Fennel & Radish Salad and Vanilla Curry Dressing; Burrata with grilled Okanagan freestone peaches, extra virgin olive oil, fresh basil, and toasted hazelnuts; Fraser Valley pork and Okanagan Gala apple stuffed chicken breast; truffle-salted and buttered Dutch oven popcorn; Washed rind cheeses like Morbier or Époisses.

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