



CULMINA
FAMILY ESTATE WINERY



NOTES:

DILEMMA
VINTAGE 2012

VARIETAL
Chardonnay

APPELLATION
Okanagan Valley

VINEYARD
Arise Bench

HARVEST DATE
Oct 12

BRIX AT HARVEST
24.5°

TITRATABLE ACIDITY
6.8 g/L

pH
3.56

RESIDUAL SUGAR
1.8 g/L

ALCOHOL
14.0%

ML FERMENTATION
60% malolactic

BARREL REGIME
85% New French Oak
15% Stainless Cask

MATURATION
12 months in barrel

BOTTLING DATE
April 17, 2014

AGING POTENTIAL
2-4 years

VINTAGE CONDITIONS

2012 began with seasonal spring temperatures, causing bud break to be on target in May. Wet conditions in June caused a slight delay to veraison in August, but warm daytime temperatures and cool nights in September allowed for balanced ripening to take place, allowing the fruit to reach full phenolic and flavour ripeness while retaining a balanced, fresh acidity.

TASTING NOTES

Dilemma is an elegant, textural Chardonnay taken from a block of 20-year old vines of incredible quality on the Triggs' family estate. Displaying pronounced mineral, citrus, and sweet spice aromas, Dilemma is framed by subtle oak and butter flavours, leading to a luscious body and a prolonged mineral finish.

FOOD PAIRING SUGGESTIONS

Fraser Valley pork and Okanagan Gala apple stuffed chicken breast; garlic butter-drenched king crab; herb encrusted fowl; braised chicken with sautéed chanterelle mushrooms and a creamy thyme reduction; sea bass meunière; and nutty washed-rind cheeses like Camembert.