



CULMINA
FAMILY ESTATE WINERY



DILEMMA

VINTAGE 2013

VARIETAL
Chardonnay

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 3-5, 2013

BRIX AT HARVEST
25°

ALCOHOL
14.0%

RESIDUAL SUGAR
1.4 g/L

TITRATABLE ACIDITY
7.55 g/L

pH
3.57

ML FERMENTATION
60% malolactic

BARREL REGIME
50% New French Oak
16% 1 year old French Oak
34% Stainless Cask

MATURATION
9 months in barrel

BOTTLING DATE
March 19, 2015

AGING POTENTIAL
2-4 years

VINTAGE CONDITIONS

2013 began with a seasonal budbreak in late April, followed by good growing conditions in early May. Warmer than average temperatures in June combined with warm and dry conditions in July caused earlier than expected véraison during the 3rd week of August. Late September was marked by 13 days of cool, wet, and unpredictable weather, but a long stretch of warm and sunny days in October brought about full phenolic and flavour ripeness in all varieties.

TASTING NOTES

An elegant, terroir-driven Chardonnay, Dilemma shows expressive aromas of ripe Meyer lemon, Okanagan peach, and subtle clove spice. Soft peach flavours are followed by a concentrated, mineral driven palate, taut with fresh citrus fruits. Classically structured with restrained oak, the finish is bright, long, and chalky.

FOOD PAIRING SUGGESTIONS

West coast oysters Rockefeller; Okanagan hazelnuts, apple butter, and ricotta gnocchi; grilled Okanagan peach, toasted pine nuts, and mesclun salad with thyme roasted quail; pan roasted veal sweetbreads with wild mushrooms and brown butter sauce; truffle-salted and buttered Dutch oven popcorn; and washed-rind Epoisses cheese.