



CULMINA
FAMILY ESTATE WINERY



DILEMMA VINTAGE 2014

VARIETAL
Chardonnay

APPELLATION
Okanagan Valley

VINEYARD
Margaret's Bench

HARVEST DATE
October 3-8

BRIX AT HARVEST
25°

ALCOHOL
14.0%

RESIDUAL SUGAR
1.2 g/L

TITRATABLE ACIDITY
6.45 g/L

pH
3.64

ML FERMENTATION
50% malolactic

BARREL REGIME
36% New French Oak
16% 1 year old French Oak
48% Stainless Steel

MATURATION
9 months in barrel

BOTTLING DATE
March 16, 2016

AGING POTENTIAL
2-4 years

VINTAGE CONDITIONS

2014 began with seasonal budbreak in late April and slightly warmer than average conditions in May and June. Ideal weather during bloom was followed by very warm conditions in late July, creating higher than average degree days and an earlier veraison by 2-3 days. Cooler temperatures at the end of August, combined with consistently good ripening conditions in September & October allowed the fruit to mature perfectly to full phenolic and flavour ripeness in all varieties.

TASTING NOTES

An elegant Chardonnay, Dilemma shows enticing aromas of nectarine, lemon curd, hazelnut, and subtle clove spice. Delicate white floral and subtle French oak flavours lead to a concentrated, mineral mid-palate, taut with crunchy acidity and fresh melon fruit. Generous yet classically structured, the finish lingers long on the palate.

FOOD PAIRING SUGGESTIONS

Chilled white corn velouté; black forest smoked bacon-wrapped scallops; BC spot prawn risotto with fresh peas, lemon confit, and thyme; pan-roasted halibut cheeks with saffron aioli; roasted chicken with rosemary and chanterelles; roast pork loin with apple and fennel; and washed-rind cheeses such as Epoisses.