



CULMINA  
FAMILY ESTATE WINERY



NOTES:

**DILEMMA**  
VINTAGE 2015

VARIETAL  
Chardonnay

APPELLATION  
Okanagan Valley

VINEYARD  
Margaret's Bench

HARVEST DATE  
September 23 & 24

BRIX AT HARVEST  
26°

ALCOHOL  
14.0%

RESIDUAL SUGAR  
0.55 g/L

TITRATABLE ACIDITY  
8.04 g/L

pH  
3.70

ML FERMENTATION  
40% malolactic

BARREL REGIME  
35% New French Oak  
35% Used French Oak  
30% Stainless Steel

MATURATION  
9 months in barrel

BOTTLING DATE  
March 16, 2016

AGING POTENTIAL  
2-4 years

**VINTAGE CONDITIONS**

2015 began with warmer than average temperatures and a historically early budbreak in week two of April. A balmy summer continued to accelerate the growing season, with mid-veraison occurring in early August. Cooler temperatures in late summer allowed the flavours and tannins to catch up to sugar development, resulting in incredible intensity, balanced acidity, and optimal ripeness in all varieties.

**TASTING NOTES**

Reminiscent of a lightly browned galette, Dilemma envelops the senses with pronounced baked apple, pear, mineral, and fresh green cardamom pod aromas. Integrated fresh tree fruit flavours follow, girdled together by stone, classic oak toast, and caramelized butter characters. A surprisingly firm acid backbone carries the generous palate through to the long, briny finish.

**FOOD PAIRING SUGGESTIONS**

Atlantic lobster tail "spoons" with dry vermouth beurre monté; chicken roulade with apple, leek and mustard-thyme sauce; apple fig-stuffed porchetta on Made-In-Road-9 crusty bread; roasted chestnut and apple ravioli with sage browned butter sauce; Dungeness crab boil with smoked sausage and buttered new potatoes; Délice de Bourgogne or Saint Angel triple cream cheeses.