



CULMINA  
FAMILY ESTATE WINERY



NOTES:

## DILEMMA

VINTAGE 2016

### VARIETAL

Chardonnay

### APPELLATION

Okanagan Valley

### VINEYARD

Margaret's Bench

### HARVEST DATE

Sept 23, Oct 1 & 5

### BRIX AT HARVEST

23.5°

### pH

3.59

### TITRATABLE ACIDITY

6.56 g/L

### ALCOHOL

14%

### RESIDUAL SUGAR

1.44 g/L

### ML FERMENTATION

35% malolactic

### BARREL REGIME

35% New French Oak

35% 1-year old French Oak

30% Stainless Cask

### MATURATION

9 months in barrel

### BOTTLING DATE

July 31, 2018

### AGING POTENTIAL

2-4 years

## VINTAGE CONDITIONS

2016 began exceptionally early, with very warm temperatures in early March and continuing into April, causing record breaking Bud Break on all three benches. Unseasonably cool and wet conditions followed in June and early July, slowing growth back to almost normal thresholds. Moderate heat followed in July and August, with September marked by warm days and quite cool nights, allowing for excellent ripeness and optimal acid balance in all varieties.

## TASTING NOTES

An elegant, terroir-driven Chardonnay, Dilemma shows expressive aromas of ripe citrus, stone fruit, and fresh chamomile flowers. Soft peach flavours anchor a textural, mineral-driven palate, taut with fresh acidity and subtle chestnut flavours. Classically structured and restrained, the toasty oak finish is long, savory, and bright.

## FOOD PAIRING SUGGESTIONS

BC Island grilled scallop with apple fennel slaw "spoons"; Burrata with grilled Okanagan freestone peaches, extra virgin olive oil, fresh basil, and toasted hazelnuts; Morel mushroom risotto with garden thyme and new season white onions; braised tarragon chicken with button mushrooms and Grass Root Dairy cream; baked pistachio-crust steelhead with herbed potato mash; washed rind cheeses like Brie or Saint Nectaire.