

NK!MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

CHARDONNAY

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April brought concern for a late bud break and a difficult start to the growing season. However, towards the end of April the weather changed dramatically, and temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires to the northwest. Towards the end of the month, the skies cleared. Early September was cool – ideal for the whites and Pinot Noir, but not for the bigger reds. Luckily, we saw an October to remember - very sunny and dry, hitting daytime temperatures of 16°- 17C° and nighttime temperatures just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

WINEMAKING

We started our Chardonnay harvesting on October 4th and finished on the 15th. We whole cluster pressed the grapes and fermented in our finest Burgundian French oak with 38% of it being new barrels. All our Chardonnay goes through Malolactic fermentation.

TASTING NOTES

Aromas of pineapple, lemon grass, butterscotch and a hint of spice that carry over beautifully to the palate. The mouthfeel is perfectly balanced with a creamy, lightly oaked finish.

FOOD PAIRING

This Chardonnay will pair wonderfully with creamy pasta dishes, risotto, and butternut squash. Recommended cheese pairings include rich Camembert, and smoked Gouda with Pate.

TECHNICAL NOTES

Alcohol/Volume	14.2%	Residual Sugar	1.4 g/L
Dryness	0	Total Acidity	6.3 g/L
pH Level	3.42 pH	Serving Temperature	9 °C



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