

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT BLANC

2022

BC VQA OKANAGAN VALLEY

HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

WINEMAKING

The grapes were crush/ destemmed, gently pressed, cold settled, and racked into stainless steel tanks. We ferment the Pinot Blanc with specially selected fruit enhancing yeast which ferment to complete dryness. After fermentation, the wines are blended together to create a beautiful example of clean crisp white wine from Nk'mip Cellars.

TASTING NOTES

Light, floral notes on the nose with hints of granny smith apple and citrus fruits. The palate has a crisp entry with more granny smith apple and citrus fruits on the finish.

FOOD PAIRING

This wine will pair well with many foods, especially seafood, and mild cheeses (Cheddar, Brie, Mozzarella). Our Winemaker's personal recommendation is to pair this wine with seafood fettuccini alfredo.

TECHNICAL NOTES

Alcohol/Volume	13.18	Residual Sugar	0.78
Dryness	0	Total Acidity	6.13
pH Level	3.38	Serving Temperature	10°C



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