

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## ROSE

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 wine is 90% Cabernet Franc and 10% Pinot Noir. It was whole cluster pressed and fermented in stainless steel tanks with specially selected yeast.

### TASTING NOTES

Aromas of field strawberries and white flowers lift from the glass. These flavours transfer directly to the palate where you'll experience a fairly full-bodied mouth feel with a soft entry and a clean finish.

### FOOD PAIRING

This Rosé pairs perfectly with a simple goat cheese and strawberry salad or crisp tomato zucchini and eggplant bread gratin. It is best complimented by sharper cheeses, such as aged cheddar, that will bring out the wine's sweetness.

### TECHNICAL NOTES

Alcohol/Volume	13.21	Residual Sugar	2.09
Dryness	0	Total Acidity	5.05
pH Level	3.4	Serving Temperature	10°C



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