

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

RIESLING

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and April had us concerned about a difficult start to the growing season however, the weather improved and temperatures rose to above seasonal averages accelerating bud break. May was warmer than usual and we were hitting July temperatures. This spike in temperature and a warm June and July put pressure on the vineyards to get their shoot thinning done quickly as the vine growth was accelerated. Early August was cooler than normal as we were inundated with smoke from the fires burning around the northwest. Skies cleared and into September we had similar accumulated heat units as in 2016 and 2017. September was cool – ideal for the whites and Pinot Noir. Thankfully for the reds, we had a warm, sunny October to remember - allowing for an extended hang time and a great conclusion to another Okanagan vintage.

WINEMAKING

Made from 100% Riesling grown on a 41-year-old block of grapes at Inkameep Vineyards, the grapes were crushed, destemmed and soaked for 4 hours of skin contact time. The grapes were then gently pressed and fermented in 100% stainless steel tanks.

TASTING NOTES

This wine has aromas of Okanagan ripened orchard fruits, honey and lime. The entry is dry and balanced with flavours of intense lime, passion fruit and minerality leading to mouth-watering and a long crisp finish.

FOOD PAIRING

Our Riesling's high acidity make this the perfect food-friendly wine. Try pairing with baked fish, simple seafood dishes, cream sauces, sautéed mushrooms, roasted chicken, and Brie and Camembert cheese.

TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	8.1 g/L
Dryness	0	Total Acidity	9.28 g/L
pH Level	2.90 pH	Serving Temperature	8 °C



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