

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## PINOT BLANC

2020

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A cool, wet March and first half of April had us concerned that we may be headed for a late bud break and 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 burning around the northwest. Skies cleared and early September was cool – ideal for the whites and Pinot Noir, but we were beginning to get worried about the bigger reds. We saw an October to remember - very sunny and dry, hitting day time temperatures of 16°- 17C° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

### WINEMAKING

The grapes were whole cluster 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	13.16%	Residual Sugar	0.73 g/L
Dryness	0	Total Acidity	6.25g/l
pH Level	3.23	Serving Temperature	8°C



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