

NK'MIP

{ INKAMEEP }

CELLARS

MER'R'IYM

WHITE

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 Sauvignon Blanc (87% of blend) was gently pressed and fermented in stainless steel tanks and specially selected yeast. The Semillon grapes (13% of blend) were fermented in specially selected new french oak barrels to age for four months.

TASTING NOTES

The nose is predominantly grassy with significant gooseberry and pineapple notes. A dry but soft palate, rich with gooseberry and melons are expressed in the initial sip, with a long finish that leaves one asking for more.

FOOD PAIRING

Pair this wine with scallops and jumbo prawns, or simply a soft cheese such as double cream brie, on a classic crusty french baguette.

TECHNICAL NOTES

Alcohol/Volume	13	Residual Sugar	0.44
Dryness	0	Total Acidity	7.61
pH Level	3.26	Serving Temperature	13



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