

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## CHARDONNAY

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

We started picking September 20th and finished on September 25th 2018. The grapes were whole cluster pressed, the juice was cold settled and then racked into French oak barrels. We then inoculated 67% of the barrels with specially selected yeast strains and 33% “Wild yeast”. The wine ages for 10 months in 40% new and 60% old oak barrels.

### TASTING NOTES

Aromas of pineapple, butterscotch and a hint of spice that carry over beautifully to the palate. The mouthfeel is perfectly balanced with a creamy, light and toasty finish.

### FOOD PAIRING

This Chardonnay will pair wonderfully with creamy pasta dishes, risotto, and butternut squash. Recommended cheese pairings include rich Camembert, and smoked Gouda with Pate.

### TECHNICAL NOTES

Alcohol/Volume	13.5 %	Residual Sugar	2.37 g/L
Dryness	0	Total Acidity	5.91 g/L
pH Level	3.34 pH	Serving Temperature	16 °C



[nkmipcellars.com](http://nkmipcellars.com)