

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

DREAMCATCHER

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

Dreamcatcher's grapes were harvested in various picks from two different vineyard sites and fermented in stainless steel tanks. This wine is a blend of 35% Riesling, 20% Ehrenfelser, 18% Sauvignon Blanc, 18% Pinot Blanc, 8% Chardonnay and 1% Semillon.

TASTING NOTES

The nose is filled with aromas of lime citrus, pineapple, and freshly cut grass. The entry is mouthwatering and bursts with flavours of juicy peach, mandarin orange and more lime. Sweetness and acidity leads to a very balanced finish that leaves you craving more

FOOD PAIRING

This wine pairs perfectly with fresh seafood like freshly shucked oysters or Alaskan King Crab. It's also great with spicy Thai curries and parmesan or gouda cheeses.

TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	13.0 g/L
Dryness	0	Total Acidity	8.14 g/L
pH Level	2.89 pH	Serving Temperature	8 °C



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