

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## PINOT BLANC

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

We started picking the Pinot Blanc September 25th and finished on October 9th. 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.

### TASTING NOTES

Light, floral notes on the nose with hints of granny smith Apple and Okanagan tree fruits. The palate has a crisp entry with more granny smith apple and citrus fruits on the finish. Balanced, crisp and refreshing!

### FOOD PAIRING

This wine will pair well with many foods, especially seafood, and mild cheeses (Cheddar, Brie, Cambazola soft center). Our Winemaker's personal recommendation is to pair our Nk'Mip Pinot Blanc with Smoked Salmon fettuccini alfredo.

### TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	0.73 g/L
Dryness	0	Total Acidity	6.25 g/L
pH Level	3.13 pH	Serving Temperature	10 °C



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