

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

DREAMCATCHER

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

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 36% Riesling, 29% Sauvignon Blanc, 24% Ehrenfelser and 11% Pinot Blanc.

TASTING NOTES

The nose is filled with aromas of pineapple, peach and freshly cut grass. The entry is soft and round bursting with flavours of juicy peach, mandarin orange and citrus fruits. A cleansing 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	12.4 g/L
Dryness	0	Total Acidity	8.84 g/L
pH Level	2.99 pH	Serving Temperature	8 °C



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