

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## PINOT BLANC

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 the Pinot Blanc October 10th and finished on the 12th. 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 citrus fruits. The palate has a crisp entry with more granny smith apple and citrus fruits on the finish.

### FOOD PAIRING

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

### TECHNICAL NOTES

Alcohol/Volume	13.5 %	Residual Sugar	0.5 g/L
Dryness	0	Total Acidity	6.75 g/L
pH Level	3.2 pH	Serving Temperature	10 °C



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