

NK!MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

CHARDONNAY

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

Harvested from Inkameep Vineyards, the grapes were whole cluster pressed into French oak barrels. The wine spent 10 months in oak and underwent partial malo-lactic fermentation.

TASTING NOTES

Aromas of pineapple and pear with background notes of spice. This is a fruit forward wine with flavours of citrus, pear and spice. The palate is creamy with a good mid palate structure and nice acidity leading to a long slightly crisp finish.

FOOD PAIRING

This Chardonnay goes great with salmon dishes, creamy pastas, Caesar salad and mild butter based curries.



TECHNICAL NOTES

Alcohol/Volume	13.5 %	Residual Sugar	1.83 g/L
Dryness	Dry	Total Acidity	6.09 g/L
pH Level	3.28 pH	Serving Temperature	15 °C

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