

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## CHARDONNAY

2016

VQA OKANAGAN VALLEY

### HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units were more than double the ten-year average, and we saw bud break in early April. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

### WINEMAKING

We started our Chardonnay harvesting on September 9th and finished on the 4th of October. We whole cluster pressed the grapes and fermented in our finest Burgundian French oak with 38% of it being new barrels.

### TASTING NOTES

The nose has hints of butterscotch, melon and tropical fruits. The pallet has a soft entry with citrus, light tropical fruits and hint of spicy oak. The crisp acidity carries through the finish.

### FOOD PAIRING

This Chardonnay will pair well with creamy Risotto, Seafood pasta, Alaskan King Crab or Roasted Rosemary Chicken. For quick crowd pleasers try pairing this wine with warm brie cheese, and paté on a soft french baguette. Pairing aged Gouda and aged Cheddar will also make very happy guests.

### TECHNICAL NOTES

Alcohol/Volume	13.0 %	Residual Sugar	3.12 g/L
Dryness	dry	Total Acidity	6.56 g/L
pH Level	3.41 pH	Serving Temperature	15 °C



[nkmipcellars.com](http://nkmipcellars.com)