

NK!MIP

{ INKAMEEP }

CELLARS

Q^wAM Q^wMT

CHARDONNAY 2014

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early spring temperatures were seasonable and this had us seeing bud break in early May, which is typical for Osoyoos. The good weather continued in early June, and though we saw some precipitation in the middle of the month, by the beginning of July we found ourselves maintaining on the right track with a typical hot and dry Okanagan summer. September brought dry, warm days and cooler nights, which are ideal for harvest. The weather remained optimal through the early fall, allowing for some excellent flavour and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

Made entirely from grapes grown at the Inkameep vineyard - this wine was fermented and aged in 100% French oak barrels for a period of 10 months. Half of the barrels were uninoculated allowing for the indigenous yeast from the vineyard to complete the fermentation. The wine went through a partial malolactic fermentation with a regular stirring of the lees.

TASTING NOTES

A medium bodied and elegant Chardonnay with generous layers of apple, pear and butterscotch on the nose. The creamy mid-palate has flavours of apricot with a hint of coconut, leading to a lingering and lightly toasted finish.

FOOD PAIRING

Try with lobster, crab, and other fine shellfish. Our Chardonnay shines in the company of cream and butter sauces and mellow, earthy flavours such as almonds or mushrooms.

TECHNICAL NOTES

Alcohol/Volume	13.3%	Total Acidity	6.68 g/L
pH Level	3.36	Release Date	September 2015
Residual Sugar	2.29 g/L		



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