

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

CHARDONNAY 2013

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures in the mid to high 30's °C. An unusual amount of rain in September resulted in both selective harvesting in the vineyard and intensive sorting at the winery. Fortunately, the weather dried up and cooler temperatures slowed sugar production and developed some great aromatics. All in all a very good year.

WINEMAKING

Harvested from three different blocks at Inkameep Vineyards, the Chardonnay grapes are whole cluster pressed and fermented in a combination of French oak barrels and stainless steel tanks. Designed to be fruit forward in style with a background of oak influence, the wine is fermented to dryness and aged for 10 months prior to bottling.

TASTING NOTES

Our 2013 Chardonnay is rich in stone fruit, vanilla and melon notes. This enjoyably soft and full wine shows a crisp, fruit-forward flavour with a smooth finish.

TECHNICAL NOTES

Alcohol/Volume	13.68%	Release Date	September 2014
Dryness	0	Ageability (Serve until)	Enjoy now through 2017
pH Level	3.55	Serving Temperature	12° C
Residual Sugar	0.7 g/L	Oak Aging	Yes
Total Acidity	6.25 g/L		



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