

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT BLANC 2015

BC VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter break which led into an early spring - combined heat units in April, May and June were higher than recorded in the last 20 years. The earliest bud-break we have seen at the vineyards adjacent to the winery occurred, with flowering beginning the third week of May. Harvest began on September 9th, with the picking of some Sauvignon Blanc grapes destined for our Dreamcatcher blend. This pick was followed very closely with our Chardonna and Pinot Noir varietals. By the end of September, we were 60% through harvest - in 2011 we had yet to begin picking! We completed our harvest on October 17th, 2-3 weeks earlier than usual, taking in over 260 tonnes of fruit - our largest harvest on record. An exceptional year resulting in some very nice wines to showcase in 2016 and beyond.

WINEMAKING

This Pinot Blanc was fermented in 100% stainless steel to retain and maximize the wine's pure fruit character.

TASTING NOTES

This classic Pinot Blanc displays aromas of mineral, citrus and melon, leading to flavours of crisp Granny Smith apple. The palate is soft yet dry, with a balanced and lingering acidity.

FOOD PAIRING

Pair with fresh salads and vegetables, Quiche Lorraine, simple seafood dishes, lemon chicken and soft cheeses.

TECHNICAL NOTES

Alcohol/Volume	13.0%	Release Date	April 2016
pH Level	3.14	Serving Temperature	10° C
Residual Sugar	0.36 g/L	Oak Aging	No
Total Acidity	6.21 g/L		



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