

NK!MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

CHARDONNAY

2015

VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9th and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

WINEMAKING

Harvested from three separate blocks in mid-September. The grapes were whole cluster pressed to tank. After 24 hours of settling, 65% of the juice was transferred to French oak barrels and the balance to stainless steel tanks for fermentation. The wine was matured for 9 months prior to bottling.

TASTING NOTES

Aromas are of lemon, butterscotch and lightly toasted oak. This is a fruit forward wine with flavours of citrus, pear and spice. The palate is nicely concentrated with good acidity, a structured palate and a long finish.

FOOD PAIRING

For Chardonnay pairings, we suggest roast chicken with lemon, smoked salmon bruschetta, pumpkin risotto or pair with these cheeses: mild Cheddar. Camembert or

Brie.



TECHNICAL NOTES

Alcohol/Volume	13.7 %	Residual Sugar	0.94 g/L
Dryness	0	Total Acidity	6.19 g/L
pH Level	3.42 pH	Serving Temperature	13 °C

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