

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT BLANC

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

The south side of the vine was picked September 12th and the north on October 12th. The grapes were whole cluster pressed, settled for 24 hours and inoculated with fruit enhancing yeast which completed fermentation in 15 days. The wine is 100% Pinot Blanc with no oak or malolactic fermentation, from earth to bottle.

TASTING NOTES

Aromas of blossom, citrus fruit and ripe melon. The entry starts slightly soft with summery flavours of stone fruit, Bartlett pear and zesty lemon. Bright and balanced, the mouth-watering acidity refreshes the palate and leaves you yearning for more.

FOOD PAIRING

Try this wine with a classic Fettuccini Alfredo, chicken a la king, fish tacos with mango and pineapple salsa or light snacks such as Prosciutto wrapped melon or shrimp skewers.

TECHNICAL NOTES

Alcohol/Volume	13.5 %	Residual Sugar	0.46 g/L
Dryness	dry	Total Acidity	6.32 g/L
pH Level	3.15 pH	Serving Temperature	10 °C



nkmpcellars.com