

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## DREAMCATCHER

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

Harvested from several pick dates in the month of September, the wine is a blend of 46% Riesling, 18% Sauvignon Blanc, 17% Pinot Blanc, 13% Ehrenfelser and 6% Chardonnay. Fermented entirely in stainless steel, the wine has crispness and a lively acidity. Named to honour native folklore, Dreamcatcher's symbolism transcends culture and language.

### TASTING NOTES

Dreamcatcher is a vibrant and luscious blend of premium white varieties displaying aromas and flavours of tangy lemon zest, green apple, kiwi and mandarin. A soft entry balanced by crisp acidity that leads to a clean and lengthy citrus finish.

### FOOD PAIRING

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

### TECHNICAL NOTES

Alcohol/Volume	12.5 %	Residual Sugar	13.1 g/L
Dryness	1	Total Acidity	8.93 g/L
pH Level	2.94 pH	Serving Temperature	7 °C



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