

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

CHARDONNAY

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. 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 Inkameep Vineyards, the grapes were whole cluster pressed in a combination of stainless steel tanks and French oak barrels. The wine spent 10 months in oak and underwent partial malo-lactic fermentation.

TASTING NOTES

Aromas of pineapple and pear with background notes of spice. This is a fruit forward wine with flavours of citrus, pear and spice. The palate is creamy with a good mid palate structure and nice acidity leading to a long slightly crisp finish.

FOOD PAIRING

Salmon dishes, creamy pastas, Caesar salad, mild butter based curries.



TECHNICAL NOTES

Alcohol/Volume	13.62 %	Residual Sugar	3.1 g/L
Dryness	0	Total Acidity	6.34 g/L
pH Level	3.41 pH	Serving Temperature	10 °C

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