

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

RIESLING

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

Harvested from a mineral laden block, the grapes were crushed and spent 4 hours on the skins before being gently pressed and fermented in stainless steel tanks. The fermentation was arrested early in order to preserve a bit of residual sugar to balance the typical acidity we see from this block.

TASTING NOTES

Aromas of lime and mandarin with citrus flavours lead to a concentrated palate with a crisp acidity balanced by a small amount of residual sugar. The mouth watering acidity leads to a long finish of classic minerality.

FOOD PAIRING

Our Riesling's high acidity make this the perfect food-friendly wine. Try pairing with baked fish, simple seafood dishes, cream sauces, sauteed mushrooms, roasted chicken, and Brie and Camembert cheese.

TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	7.75 g/L
Dryness	0	Total Acidity	8.64 g/L
pH Level	2.92 pH	Serving Temperature	10 °C



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