

NK'MIP

{ INKAMEEP }

CELLARS

2011

CHARDONNAY

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Although summer arrived later than usual in the 2011 growing season, we experienced typical Okanagan summer weather throughout August, and fortunately September produced some record breaking temperatures during the day. Most importantly, our vineyards experienced a number of nights that maintained relatively warm temperatures, which greatly helped in lowering the acidity levels, putting all of the grapes into excellent balance on our sites.

WINEMAKING

Harvested from three different vineyards, the Chardonnay grapes are whole cluster pressed and fermented in a combination of French oak barrels and stainless steel tanks. Designed to be fruit forward in style with a background of oak influence, the wine is fermented to dryness and aged for 10 months prior to bottling.

TASTING NOTES

Our 2011 Chardonnay is rich in stone fruit, vanilla and melon notes. This enjoyably soft and full wine shows a crisp, fruit-forward flavour with a smooth finish.



TECHNICAL NOTES

Alcohol/Volume	13.5%	Release Date	December 2012
Dryness	0	Ageability (Serve until)	Enjoy now through 2015
pH Level	3.54	Serving Temperature	12° C
Residual Sugar	3 g/L	Oak Aging	Yes
Total Acidity	6.3 g/L		

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