

NK!MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CHARDONNAY

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

We started our Chardonnay harvesting on October 4th and finished on the 15th. We whole cluster pressed the grapes and fermented in our finest Burgundian French oak with 38% of it being new barrels.

TASTING NOTES

The nose has hints of butterscotch, melon, tropical fruits and lemon. The pallet has a soft entry with citrus, light tropical fruits and hint of spicy oak. The crisp acidity carries through the finish

FOOD PAIRING

Pairs well with creamy Risotto, Seafood pasta, Alaskan King Crab or Roasted Rosmary Chicken. For quick crowd pleasers try pairing this wine with warm brie cheese, and paté on a soft french baguette. Pairing aged Gouda and aged Cheddar will also make very happy guests.



TECHNICAL NOTES

Alcohol/Volume	13.86%	Residual Sugar	2.4g/L
Dryness	0	Total Acidity	6.75g/l
pH Level	3.44	Serving Temperature	12°C

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