

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

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 picking October 4th and finished on the 15th. The grapes were whole cluster pressed, the juice was cold settled and then racked into French oak barrels. We then inoculated the barrels with specially selected yeast strains. The wine ages for 10 months in 35% new french oak barrels.

TASTING NOTES

Aromas of pineapple, lemon grass, butterscotch and a hint of spice that carry over beautifully to the palate. The mouthfeel is perfectly balanced with a creamy, lightly oaked finish.

FOOD PAIRING

This Chardonnay will pair wonderfully with creamy pasta dishes, risotto, and butternut squash. Recommended cheese pairings include rich Camembert, and smoked Gouda with Pate



TECHNICAL NOTES

Alcohol/Volume	13.9%	Residual Sugar	0.64g/L
Dryness	0	Total Acidity	6.8g/L
pH Level	3.5	Serving Temperature	12°C

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