

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

RIESLING ICEWINE

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April brought concern for a late bud break and a difficult start to the growing season. However, towards the end of April the weather changed dramatically, and temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires to the northwest. Towards the end of the month, the skies cleared. Early September was cool – ideal for the whites and Pinot Noir, but not for the bigger reds. Luckily, we saw an October to remember - very sunny and dry, hitting daytime temperatures of 16°- 17°C and nighttime temperatures just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

WINEMAKING

We harvested on February 10, 2021 at -11°C and this small window was the best opportunity all year for harvest. We achieved 41.5 brix at the press (very good quality). The fermentation was clean and wonderfully aromatic. We stopped the ferment at just over 8% alcohol to achieve a wonderfully balanced wine.

TASTING NOTES

Aromas and flavours of apricot, peach blossom, ripe pineapple and baked apple pie lead to a juicy, ripe fruit finish.

FOOD PAIRING

As an aperitif with cheese or salty hors d'oeuvres. Also enjoyed as a dessert with fresh fruits, blue cheese, nuts or an unsweetened pear tart.

TECHNICAL NOTES

Alcohol/Volume	8.74%	Residual Sugar ³	215 g/L
Dryness	0	Total Acidity	12.04 g/L
pH Level	3.21pH	Serving Temperature	8-10°C



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