

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

DREAMCATCHER

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April had us concerned that we may be headed for a late bud break and 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 burning around the northwest. Towards the end of the month, the skies cleared and entering into September. Early September was cool – ideal for the whites and Pinot Noir, but we were beginning to get worried about the bigger reds. We saw an October to remember - very sunny and dry, hitting day time temperatures of 16°- 17C° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

WINEMAKING

Dreamcatcher's grapes were harvested in various picks from two different vineyard sites and fermented in five separate stainless steel tanks for complexity. This wine is an aromatic blend of Riesling, Sauvignon Blanc, and Ehrenfelser.

TASTING NOTES

The nose is filled with aromas of pineapple, peach and freshly cut grass. The entry is soft and round bursting with flavours of juicy peach, mandarin orange and citrus fruits. A cleansing acidity leads to a very balanced finish that leaves you craving more.

FOOD PAIRING

Pairs perfectly with seafood, like freshly shucked oysters or Alaskan King Crab. Also great with spicy Thai curries and parmesan or gouda cheeses.

TECHNICAL NOTES

Alcohol/Volume	12.38%	Residual Sugar	9.5g/L
Dryness	0	Total Acidity	8.43g/L
pH Level	2.97	Serving Temperature	8°C



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