

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

ROSÉ

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

The wine is a blend of 45% whole cluster pressed Syrah and a 55% saignée of Syrah, Merlot and Cabernet Sauvignon. All of the juice then went through a 21-day stabilization period where it was chilled to 0°C and the lees were mixed daily prior to ferment. The juice was then inoculated with a cultured yeast and fermented at 15°C until dry.

TASTING NOTES

Aromas of tropical fruits, melon, and red berries. These flavours transfer directly to the palate. The wine is light bodied with a soft entry and a clean finish.

FOOD PAIRING

This Rosé pairs perfectly with a simple goat cheese and strawberry salad or crisp tomato zucchini and eggplant bread gratin. It is best complimented by sharper cheeses, such as aged cheddar, that will bring out the wine's sweetness.

TECHNICAL NOTES

Alcohol/Volume	12.75%	Residual Sugar	3.3 g/L
Dryness	0	Total Acidity	6.71g/L
pH Level	3.42pH	Serving Temperature	10-12°C



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