

NK!MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CHARDONNAY

2022

BC VQA OKANAGAN VALLEY

HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

WINEMAKING

We crush and destem our Chardonnay, then press the grapes and ferment in our

finest Burgundian French oak with 35% of it being new barrels. All our Chardonnay goes through Malolactic fermentation.

TASTING NOTES

Aromas of pineapple, lemongrass, tropical fruits and a hint of spice that carries 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 pâté.

TECHNICAL NOTES

Alcohol/Volume	13.81%	Residual Sugar	0.88g/L
Dryness	0	Total Acidity	6.53g/L
pH Level	3.37pH	Serving Temperature	10°C



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