

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## RIESLING ICEWINE

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

Picked at -14C on November 29th with a perfect sugar concentration of 40.5 Brix. The Juice was fermented with specail yeast thaat can handle the osmotic presssure

### TASTING NOTES

Aromas of honey peach blossom, and apricots. The palate is viscous but keeps its baklance with lovely acidity that lingers on the palate.

### FOOD PAIRING

This Icewine will pair well with strong cheeses, : Fois gras and baked Pear

### TECHNICAL NOTES

Alcohol/Volume	9.33%	Residual Sugar	267g/L
Dryness	1	Total Acidity	12.61g/L
pH Level	3.41pH	Serving Temperature	10°C



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