

NK'MIP

{ INKAMEEP }

CELLARS

STORY TELLER'S

CHARDONNAY 2024

CRAFTED IN BC

HARVEST REPORT

In 2024, a severe frost swept through the Okanagan Valley, dramatically reducing the local harvest. In response, we turned to Washington State, a region rich in both quality and meaning, and part of the traditional territory once travelled by the Syilx people. By sourcing from these vineyards, we honour that shared history while continuing to craft wines with the same care and character that define Nk'Mip Cellars. This vintage may bring subtle differences, but its spirit remains rooted in connection, resilience, and respect for the land both near and far.

WINEMAKING

The Chardonnay was gently crushed, cold settled, and fermented in premium Burgundian French oak barrels. Full malolactic fermentation followed, adding roundness and complexity while preserving the wine's elegant structure and sense of place.

TASTING NOTES

Aromas of ripe pineapple, lemongrass, butterscotch, and subtle spice rise from the glass and echo seamlessly on the palate. The texture is creamy yet focused, finishing with a gentle oak influence.

FOOD PAIRING

This Chardonnay pairs beautifully with creamy pastas, risotto, or roasted butternut squash. Try it with smoked gouda, rich camembert, or even pâté.

DID YOU KNOW Chardonnay from Washington's Columbia Valley ripens a little earlier than in the Okanagan, bringing richer fruit flavours like pineapple and peach, with softer acidity. The result? A rounder, tropical take on a Nk'Mip classic.

TECNICAL NOTES

Alcohol/Volume	13.6%	Residual Sugar	1.5 g/L
Dryness	0	Total Acidity	6.2 g/L
pH Level	3.5 pH	Serving Temperature	7-12°C



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