

# NK'MIP

{ INKAMEEP }

## CELLARS

### STORY TELLER'S

## ROSÉ 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

A blend of 60% Syrah and 40% Cabernet Franc, this wine began with gentle crushing and destemming before fermentation in stainless steel. Selected yeast guided the process, allowing the varietals to express their character with clarity and balance.

#### TASTING NOTES

Lifted aromas of wild strawberries, fresh herbs, and soft floral tones open the glass. The palate is vibrant yet smooth, with red berry fruit, a touch of citrus, and a clean, dry finish.

#### FOOD PAIRING

This rosé shines alongside a fresh goat cheese and strawberry salad or a summer vegetable gratin layered with tomato, zucchini, and eggplant.

**DID YOU KNOW** the 2024 release brings a slightly softer, rounder profile. It's a shift in terroir, not in intention, still guided by the same care and commitment that define every wine we make.

#### TECNICAL NOTES

Alcohol/Volume	12.6%	Residual Sugar	2.0 g/L
Dryness	1	Total Acidity	6.0 g/L
pH Level	3.43 pH	Serving Temperature	7-12°C



[nkmpcellars.com](https://nkmpcellars.com)