

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## RIESLING

2019

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

### WINEMAKING

Made from 100% Riesling grown on a 44-year-old block of grapes at Inkameep Vineyards, the grapes were crushed, destemmed and soaked for 4 hours of skin contact time. The grapes were then gently pressed and fermented in 100% stainless steel tanks.

### TASTING NOTES

This wine has aromas of Okanagan ripened orchard fruits, honey and lime. The entry is dry and balanced with flavours of intense lime, passion fruit and minerality leading to mouth-watering and a long crisp finish. Our Riesling's high acidity make this the perfect food-friendly wine.

### FOOD PAIRING

Try pairing with baked fish, simple seafood dishes, cream sauces, sautéed mushrooms, roasted chicken, and Brie and Camembert cheeses.

### TECHNICAL NOTES

Alcohol/Volume	12.38	Residual Sugar	7.5
Dryness	0	Total Acidity	8.83g/L
pH Level	2.87	Serving Temperature	10°C



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