

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## RIESLING

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 harvested our Riesling in late October to ensure maximum flavour and intensity.

The grapes were crushed, destemmed and soaked for 4 hours of skin contact time, then pressed and fermented in 100% stainless steel tanks for fermentation.

### TASTING NOTES

This wine has aromas of lime, granny smith apple and peach blossom. The entry is dry and balanced with flavours of lime, passion fruit and a intense minerality which leaves a mouth watering finish.

### FOOD PAIRING

Try pairing with crispy glazed pork belly, simple seafood dishes with light cream sauces, sautéed mushrooms, roasted chicken or Brie and Camembert cheese.

### TECHNICAL NOTES

Alcohol/Volume	12.86	Residual Sugar	5.88
Dryness	0	Total Acidity	8.04
pH Level	3.02	Serving Temperature	10.C



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