

# NK!MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## CHARDONNAY

2017

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

### WINEMAKING

We started picking October 2nd to the 4th 2017. The grapes were whole cluster pressed, the juice was cold settled and then racked into French oak barrels. We do 33% "Wild" fermentation and 67% inoculated with specially selected yeast strains. The wine ages for 10 months in 35% new and 65% old oak barrels.

### TASTING NOTES

Aromas and flavours of pineapple, butterscotch and a hint of spice. The palate is rich and creamy, with a toasty long finish.

### FOOD PAIRING

This Chardonnay will pair well with creamy pasta dishes, risotto, and butternut squash. Recommended cheese pairings include rich Camembert, and smoked Gouda with Pate.

### TECHNICAL NOTES

Alcohol/Volume	13.5 %	Residual Sugar	2.37 g/L
Dryness	0	Total Acidity	5.71 g/L
pH Level	3.3 pH	Serving Temperature	16 °C



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