



Nk'Mip Qwam Qwmt 2011 Chardonnay VQA Okanagan Valley

Vintage Report

Well for the first time in a couple of years we escaped largely unscathed by any winter damage so off to a good start – or so we thought. Spring just never seemed to arrive with much cooler than normal temperatures through April, May and June. Summer was just as delayed with July producing only 87% the normal amount of heat units. All of this poor weather had put us significantly behind in the ripening process – some estimates were as much as three weeks behind at the beginning of August. Much like last year a lot of work had to be done in the vineyard reducing crop loads early and opening up the canopy to get some sunlight into the clusters.

We certainly couldn't afford a mediocre August or September, and fortunately we saw neither. August was its typically good weather month and September produced some record-breaking temperatures during the day but also, and maybe more importantly, there were a number of nights that temperatures remained relatively warm which really helped in lowering the acid level in the grapes, actually putting them into very good balance on our sites.

The roller coaster ride continued into October where the early part of the month turned cool and rainy, sugars were not really moving and flavours were diluted with the rain – with the exception of one block of chardonnay, located in a southern vineyard picked October 1 (just before the rains) we didn't harvest again until things dried up on the 12th of October. The last half of October was ideal – dry with nice mid to upper teen daytime temperatures and night time temps that remained just above the freezing mark, allowing for a little more sugar development and a lot in the way of flavour development.

The end result for us was some very balanced juice – as last year lower than normal sugars (generally a good thing as we can avoid the high alcohol levels in finished wines) and acids that were for the most part ideal. Look for some well balanced and flavourful wines from 2011.

Tasting Notes

Extended lees contact gives depth and complexity with rich and nutty flavour, offering an abundance of caramel, marzipan and pear. Enticing and aromatic, this Chardonnay exhibits subtle layering of citrus followed by a lingering mineral finish.

Wine Details:

Size: 750 ml

Product #: 86405

Cases Produced: 1196

Release Date: May 2013

Technical Notes:

Alcohol/Vol: 13.5 %

Dryness: 0

pH level: 3.53

Residual Sugar: 0.0 g/l

Total Acidity: 6.9 g/l

