

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

DREAMCATCHER

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

The wine is an aromatic blend of Riesling, Sauvignon Blanc and Ehrenfelser. Harvest began with the Sauvignon Blanc on September 13th, Ehrenfelser on October 4th and Riesling October 18th. We cold soaked the juice on skins for 4 hours to increase aromatics. The wines were fermented in stainless steel tanks using fruit enhancing yeast specifically matched to each variety prior to blending.

TASTING NOTES

Lemon-lime, mandarin orange and passion fruit aromas, with flavours of bursting citrus fruits, pineapple and passion fruit. The palate is electrifying; the wine has a soft but balanced entry followed by a crisp, clean finish that leaves you craving more.

FOOD PAIRING

When drinking this wine try pairing with fresh shucked oysters, Alaskan king crab, or simply by itself on a hot summer day. This wine will fit a mixture of cheeses; for contrast try smoked cheddar or cambazola, and for a perfect match use parmesan and gouda to meet the wine's balance.

TECHNICAL NOTES

Alcohol/Volume	12.5 %	Residual Sugar	12 g/L
Dryness	1	Total Acidity	9 g/L
pH Level	2.99 pH	Serving Temperature	7 °C



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