

# NK|MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## CHARDONNAY

2015

VQA OKANAGAN VALLEY

### HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9<sup>th</sup> and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

### WINEMAKING

Harvested from two separate blocks on September 12<sup>th</sup> and 15<sup>th</sup>, the wine was fermented entirely in French oak barrels. Twenty percent of the blend was fermented with indigenous yeasts from the vineyards; the balance was inoculated with a cultured yeast. The wine underwent a partial malolactic fermentation with regular lees stirring and aged in barrel for 9 months.

### TASTING NOTES

Aromas are of vanilla, hazelnut, marzipan and pear. The pear continues on to the palate, along with intense flavours of clove and butterscotch from the oak aging. The wine has a lush, creamy texture with nicely structured tannins that lead to a long and elegant finish.

### FOOD PAIRING

Pair with roasted winter squash, pumpkin ravioli, and grilled veal chops with mushrooms. The slightly salty tang of young cheddar, Harvarti or Edam cheese is beautifully offset by the silky texture of our Qwam Qwmt Chardonnay.

### TECHNICAL NOTES

Alcohol/Volume	13.74 %	Residual Sugar	0.98 g/L
Dryness	0	Total Acidity	5.65 g/L
pH Level	3.45 pH	Serving Temperature	10 °C



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