

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## ROSÉ

2019

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

### WINEMAKING

The wine is a blend of 45% lightly pressed Cabernet Franc and a 55% Saignée of Syrah, Merlot and Cabernet Sauvignon. All of the juice then went through a 21-day stabulation period where it was chilled to 0°C and the lees were mixed daily prior to ferment. The juice was then inoculated with a cultured yeast and fermented at 15°C until dry.

### TASTING NOTES

Aromas of grapefruit, melon, florals and slight herbals notes transfer through to the palate. The wine is light bodied with a soft entry and a clean finish.

### FOOD PAIRING

This Rosé pairs perfectly with simple salads, sundried tomato and arugula pizza, crisp tomato zucchini and eggplant bread gratin. The wine would be complemented by sharper cheeses, such as aged cheddar, that will bring out the wine's sweetness, while liver pâté and double cream brie will enhance the clean crisp acidity.

### TECHNICAL NOTES

Alcohol/Volume	12.7 %	Residual Sugar	0.38 g/L
Dryness	Dry	Total Acidity	5.17 g/L
pH Level	3.41 pH	Serving Temperature	10 - 16 °C



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