

NK'MIP

{ INKAMEEP }

CELLARS

Q^WAM Q^WMT

CHARDONNAY 2012

BC VQA OKANAGAN VALLEY

HARVEST REPORT

In May, as compared to the previous two years, we were back to more seasonal early spring temperatures. Early June, however, was not nearly as welcoming - we had significant amounts of rainfall, which promoted a lot of early growth, making it difficult for the vineyard crews to keep up on the required shoot thinning and tucking.

As July and August approached, we found ourselves getting right back on track with a typical hot and dry Okanagan summer. The good weather continued on into September which more than made up for the poor weather in June. The first half of October remained dry and we were able to harvest some very flavorful and well balanced grapes. Look for some outstanding wines to be produced from this vintage.

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.

TECHNICAL NOTES

Alcohol/Volume	13.6%	Residual Sugar	2.8 g/L
Dryness	0	Total Acidity	6.1 g/L
pH Level	3.32	Release Date	September 2013



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