

NK'MIP

{ INKAMEEP }

CELLARS

2012

CHARDONNAY

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Although heavy rainfall in June made it difficult for us to keep up with the required shoot thinning and tucking, we experienced typical Okanagan summer weather in July and August, and were able to get right back on track. The good weather in September and October more than made up for June, and allowed us to harvest some very flavorful and well balanced grapes.

WINEMAKING

Harvested from three different vineyards, the Chardonnay grapes are whole cluster pressed and fermented in a combination of French oak barrels and stainless steel tanks. Designed to be fruit forward in style with a background of oak influence, the wine is fermented to dryness and aged for 10 months prior to bottling.

TASTING NOTES

Our 2012 Chardonnay is rich in stone fruit, vanilla and melon notes. This enjoyably soft and full wine shows a crisp, fruit-forward flavour with a smooth finish.

TECHNICAL NOTES

Alcohol/Volume	13.6%	Release Date	September 2013
Dryness	0	Ageability (Serve until)	Enjoy now through 2016
pH Level	3.46	Serving Temperature	12° C
Residual Sugar	4.4 g/L	Oak Aging	Yes
Total Acidity	7.1 g/L		



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