

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

DREAMCATCHER 2015

BC VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter break which led into an early spring - combined heat units in April, May and June were higher than recorded in the last 20 years. The earliest bud-break we have seen at the vineyards adjacent to the winery occurred, with flowering beginning the third week of May. Harvest began on September 9th, with the picking of some Sauvignon Blanc grapes destined for our Dreamcatcher blend. This pick was followed very closely with our Chardonnay and Pinot Noir varietals. By the end of September, we were 60% through harvest - in 2011 we had yet to begin picking! We completed our harvest on October 17th, 2-3 weeks earlier than usual, taking in over 260 tonnes of fruit - our largest harvest on record. An exceptional year resulting in some very nice wines to showcase in 2016 and beyond.

WINEMAKING

Fermented entirely in stainless steel and finished off-dry, this is a savoury blend of Riesling, Sauvignon Blanc, Ehrenfelser, Pinot Blanc and Chardonnay. Named to honour native folklore, Dreamcatcher's symbolism transcends culture and language.

TASTING NOTES

Dreamcatcher is a vibrant and luscious blend of premium white varieties displaying aromas of ripe tropical fruits, canned peach, green apple and citrus. Secondary notes of grass, gooseberry and honey lead to flavours of peach mandarine, orange and lime. The entry is soft and juicy but quickly balances with a crisp acidity which leads to a clean citrus finish.

FOOD PAIRING

Pair with fresh salads and vegetables, simple seafood dishes, lemon chicken and soft cheeses.

TECHNICAL NOTES

Alcohol/Volume	12.9%	Release Date	April 2016
pH Level	2.98	Serving Temperature	10° C
Residual Sugar	13.2 g/L	Oak Aging	No
Total Acidity	8.73 g/L		



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