

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT BLANC 2014

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early spring temperatures were seasonable and this had us seeing bud break in early May, which is typical for Osoyoos. The good weather continued in early June, and though we saw some precipitation in the middle of the month, by the beginning of July we found ourselves maintaining on the right track with a typical hot and dry Okanagan summer. September brought dry, warm days and cooler nights, which are ideal for harvest. The weather remained optimal through the early fall, allowing for some excellent flavour and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

The Pinot Blanc grapes are whole cluster pressed and stainless steel fermented at 13C with fruit-enhancing yeast to retain and maximize the wine's pure fruit character.

TASTING NOTES

This classic Pinot Blanc displays lifted citrus, Granny Smith apple, and delicate floral characteristics. The palate has a soft entry followed by a crisp finish that has become the benchmark of Okanagan Pinot Blanc.

FOOD PAIRING

This wine pairs well with many dishes; from salad and oysters, to grilled chicken off the BBQ. The Pinot Blanc is also a feature on its own while drinking on the patio with friends.

TECHNICAL NOTES

Alcohol/Volume	13.3%	Release Date	April 2015
pH Level	3.19	Serving Temperature	10° C
Residual Sugar	1.39 g/L	Oak Aging	no
Total Acidity	6.56 g/L		



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