

**Nk'Mip Cellars (Inkameep)****2006 Riesling Icewine, Inkameep Vineyards (Okanagan Valley)**

As the winery owned by the Osoyoos Indian Band, Nk'Mip Cellars has access to fruit from the band's historic Inkameep Vineyard near Oliver. Started in 1968, it was one of the first vinifera blocks in the south Okanagan.

The grapes for this wine came from a 29-year-old Riesling block at Inkameep, vines that ripen to sugar levels the Germans would find surprising. The grapes for this wine were picked at -12°C, just about optimum for Canadian icewine (and four degree colder than the legal minimum). Pressing the frozen grapes yielded a juice with 42.1 Brix. After fermentation, the wine still had 247 grams of residual sugar per litre, balanced with 11.6 grams of acid per litre. Winemaker Randy Picton made only 406 cases of 375 ml bottles.

The sweetness here renders this icewine a little pudgy, with flavours of honey and baked apples. In the aroma, a slight earthiness mixes with the tropical aromas. 87 points.

Reviewed March 12, 2008 by [John Schreiner](#).

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**THE WINE**

**Winery:** [Nk'Mip Cellars \(Inkameep\)](#)

**Vineyard:** Inkameep Vineyards

**Vintage:** 2006

**Wine:** Riesling Icewine

**Appellation:** [Okanagan Valley](#)

**Grape:** Riesling

**Price:** \$60.00 (375ml)

**THE REVIEWER****John Schreiner**

John Schreiner has been covering the wines of British Columbia for the past 30 years and has written 10 books on the wines of Canada and BC. He has judged at major competitions and is currently a panel member for the Lieutenant Governor's Awards of Excellence in Wine. Both as a judge and as a wine critic, he approaches each wine not to find fault, but to find excellence. That he now finds the latter more often than the former testifies to the dramatic improvement shown by BC winemaking in the past decade.