

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT NOIR

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

The grapes were harvested from 5 separate blocks from October 6th through to the 15th. The grapes were destemmed and lightly crushed to tank where they received a 4-day cold soak followed by inoculation with specially selected yeasts and fermented for 7-10 days. The wine spent 10 months in French oak barrels - 30% of which was new.

TASTING NOTES

Aromas of cherry, red berries and ripe strawberry lead to a medium structured wine with a firm acid backbone that gives the wine great length and ageability.

FOOD PAIRING

Try this Pinot Noir with wild mushroom and burrata bruschetta, seared salmon or roasted duck. Cheese options include Brie, Camembert or Havarti

TECHNICAL NOTES

Alcohol/Volume	14 %	Residual Sugar	0.65 g/L
Dryness	0	Total Acidity	6.19 g/L
pH Level	3.59 pH	Serving Temperature	15 °C



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