

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT NOIR 2013

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures in the mid to high 30's °C. An unusual amount of rain in September resulted in both selective harvesting in the vineyard and intensive sorting at the winery. Fortunately, the weather dried up and cooler temperatures slowed sugar production and developed some great aromatics. All in all a very good year.

WINEMAKING

The grapes were sourced from 4 different blocks at the Inkameep vineyards in Oliver. The lots are fermented separately and kept in individual lots aging in French oak barrels for 10 months just prior to blending and bottling.

TASTING NOTES

The inviting nose displays elements of luscious Okanagan black cherry and plum with a hint of rosemary spice. The soft tannic structure is very approachable with substantial berry and spice flavours despite its delicacy. A liquid silk texture leaves a soft finish on the palate.

TECHNICAL NOTES

Alcohol/Volume	14.46%	Release Date	September 2014
Dryness	0	Ageability (Serve until)	Enjoy now through 2018
pH Level	3.73	Serving Temperature	14° C
Residual Sugar	2.5 g/L	Oak Aging	yes
Total Acidity	6.17 g/L		



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