

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

PINOT NOIR

2014

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 flavor and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

Harvested from three separate blocks from Oct 4-14th, the grapes were cold soaked for a period of 5 days. Some lots were inoculated with cultured yeasts, while others were fermented with indigenous yeasts from the vineyard. The grapes were hand punched 3 times daily during the 7-10 day fermentations. The wine was aged in 100% French oak for a period of 10 months.

TASTING NOTES

Aromas of intense black cherry and cloves with a hint of cedar lead to flavours of cola, cherry and spice. The palate is soft but concentrated, with smooth tannins and a hint of acidity that leads to a long and elegant finish.

FOOD PAIRING

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

TECHNICAL NOTES

Alcohol/Volume	13.7 %	Residual Sugar	1.09 g/L
Dryness	0	Total Acidity	5.79 g/L
pH Level	3.68 pH	Serving Temperature	15 °C



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