

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## PINOT NOIR

2015

VQA OKANAGAN VALLEY

### HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9<sup>th</sup> and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

### WINEMAKING

Harvested from three separate blocks in mid-October, 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 bruchetta, seared salmon and roast duck. Cheese options include Brie, Camembert or Havarti.



### TECHNICAL NOTES

Alcohol/Volume	14 %	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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