

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

PINOT NOIR

2016

VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units were more than double the ten-year average, and we saw bud break in early April. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

WINEMAKING

The wine is comprised from several different blocks of grapes - pick dates ranged from September 1st through to October 9th. Clonal selection is 115, 667, 777. The grapes were cold soaked for 3-5 days prior to inoculation and the wines were fermented from 7-10 days for a total of 10-15 days on the skins. Aged 100% in French oak barrels for 10 months.

TASTING NOTES

Crafted to last but enjoyable now, this balanced Pinot Noir has complex and layered flavours and aromas of black cherry, raspberry, spice and lightly toasted oak. This sophisticated wine has a soft entry with silky tannins that leads to a long and elegant finish.

FOOD PAIRING

Bacon stuffed mushrooms, grilled salmon, wild mushroom bruschetta, roast duck. Cheese options include French Chevre, Gouda and Edam

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	1.06 g/L
Dryness	Dry	Total Acidity	6.4 g/L
pH Level	3.58 pH	Serving Temperature	15 °C



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