

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## PINOT NOIR

2016

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. 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

Our Winemaker's Pinot Noir grapes were harvested Oct 6 - Oct 16 and fermented in small batches for 7-10 days, each with a specially selected yeast. Manual punch-down was performed to ensure a gentle extraction of colour and tannin; then the wine was pressed, settled and racked into all French oak barrels, 30% new. Aged for 10 months.

### TASTING NOTES

This light to medium bodied wine offers aromas of cherry, floral notes and a hint of spice. The palate has a soft, concentrated entry followed with velvety tannins that give the wine length.

### FOOD PAIRING

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

### TECHNICAL NOTES

Alcohol/Volume	14 %	Residual Sugar	1.1 g/L
Dryness	0	Total Acidity	6.43 g/L
pH Level	3.56 pH	Serving Temperature	15 °C



[nkkipcellars.com](http://nkkipcellars.com)