

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## ROSÉ

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

Made from the saignée of 59% Merlot, 12% Syrah, 11% Pinot Noir, 9% Cabernet Sauvignon, 6% Cabernet Franc and 3% Malbec and harvested from mid September through to the end of October. Fermented entirely in stainless steel tanks, imparting a crisp and lively freshness.

### TASTING NOTES

Classic rosé colour that opens with enticing aromas of cranberry, strawberry and floral on the nose. A true snapshot to the growing season, the rich fruit-forward foundation carries on to a dry structured palate with a crisp and lengthy finish.

### FOOD PAIRING

Pairs beautifully with dishes that lean towards the bounty of the spring and summer seasons. Goat cheese, fresh salads, shellfish, or simply a beach chair on a sunny day is a perfect match for Nk'Mip Rosé.

Limited production of 740 cases

### TECHNICAL NOTES

Alcohol/Volume	13 %	Residual Sugar	2.5 g/L
Dryness	0	Total Acidity	6.27 g/L
pH Level	3.27 pH	Serving Temperature	7 °C



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