

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

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 9th 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 two separate blocks at Inkameep vineyards on September 26th and 28th, the grapes were soaked on skins for 5 days before inoculation. The wine fermented for 8 days before pressing into 100% French oak barrels, where the wine aged for a period of 10 months.

TASTING NOTES

Aromas of dark cherry, violets and lightly toasted oak, followed by flavours of strawberry, spice and vanilla. Soft tannins and structured acidity lead 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	14.28 %	Residual Sugar	1.08 g/L
Dryness	0	Total Acidity	6.31 g/L
pH Level	3.59 pH	Serving Temperature	15 °C

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