

# NK'MIP

{ INKAMEEP }

## CELLARS

2011

## PINOT NOIR

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Although summer arrived later than usual in the 2011 growing season, we experienced typical Okanagan summer weather throughout August, and fortunately September produced some record breaking temperatures during the day. Most importantly, our vineyards experienced a number of nights that maintained relatively warm temperatures, which greatly helped in lowering the acidity levels, putting all of the grapes into excellent balance on our sites.

### WINEMAKING

Harvested from four different blocks at Nk'Mip Vineyards in Oliver, BC the grapes are fermented in stainless steel tanks before being transferred to French oak barrels for 10 months aging prior to blending and bottling. There was no QQ series produced in 2011 so look for some added intensity in the 2011 Winemaker's Series.

### TASTING NOTES

The inviting nose displays elements of luscious Okanagan black cherry and plum with a hint of rosemary spice. The soft tannic structure is very approachable with substantial berry and spice flavours despite its delicacy. A liquid silk texture leaves a soft finish on the palate.



### TECHNICAL NOTES

<b>Alcohol/Volume</b>	13.5%	<b>Release Date</b>	December 2012
<b>Dryness</b>	0	<b>Ageability (Serve until)</b>	Enjoy now through 2016
<b>pH Level</b>	3.58	<b>Serving Temperature</b>	14° C
<b>Residual Sugar</b>	2 g/L	<b>Oak Aging</b>	yes
<b>Total Acidity</b>	6.3 g/L		

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