

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

PINOT NOIR

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

The grapes were harvested from block G-South (clone 115), G-North (clone 115) and P2 (clones 667 and 777) all located at Inkameep Vineyards in Oliver, BC. Each of the parcels were fermented separately for a period of 7 to 10 days at which time they were gently pressed into 100% French oak barrels 25% of which were new. The wine aged for 10 months prior to final blending and filtration.

TASTING NOTES

Aromas of dark cherry, ripe strawberry, violets and spice lead to a soft entry with silky tannins and a nice acid backbone that contributes to a lengthy and elegant finish.

FOOD PAIRING

Grilled salmon, wild mushroom bruschetta and roasted duck are top recommendations for this Pinot Noir. Also pairs wonderfully with the following cheeses - Camembert, Gouda or Gruyere.

TECHNICAL NOTES

Alcohol/Volume	13.61%	Residual Sugar	1.48 g/L
Dryness	0	Total Acidity	5.87 g/L
pH Level	3.69pH	Serving Temperature	15°C



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