

NK!MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

PINOT NOIR

2022

BC VQA OKANAGAN VALLEY

HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

WINEMAKING

The wine is a blend of clone 115, 667, 777 and Pommard 91. Each block was fermented separately and gently pressed into 100% French oak barrels, 28% of which were new. The wine aged for 10 months prior to final blending and filtration.

TASTING NOTES

Aromas of dark cherry, ripe strawberry, pomegranate and spice lead to a soft

entry with silky tannins that contributes to a delicious elegant finish.

FOOD PAIRING

Grilled salmon, wild mushroom bruschetta and roasted duck are the top recommendations for this Pinot Noir. It also pairs wonderfully with the

following cheeses - Camembert, Gouda or Gruyere.

TECHNICAL NOTES

Alcohol/Volume	13.79	Residual Sugar	3 1.59
Dryness	3 0	Total Acidity	6.27
pH Level	3.74	Serving Temperature	16



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