

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

ROSÉ

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and April had us concerned about a difficult start to the growing season however, the weather improved and temperatures rose to above seasonal averages accelerating bud break. May was warmer than usual and we were hitting July temperatures. This spike in temperature and a warm June and July put pressure on the vineyards to get their shoot thinning done quickly as the vine growth was accelerated. Early August was cooler than normal as we were inundated with smoke from the fires burning around the northwest. Skies cleared and into September we had similar accumulated heat units as in 2016 and 2017. September was cool – ideal for the whites and Pinot Noir. Thankfully for the reds, we had a warm, sunny October to remember - allowing for an extended hang time and a great conclusion to another Okanagan vintage.

WINEMAKING

Made from 61% Pinot Noir and balance with 27% Merlot and 12%, Cabernet Sauvignon and harvested on various dates throughout October. The juice was soaked on skins for 12 hours, raked, and fermented in stainless steel tanks and fermented with specially selected yeast.

TASTING NOTES

Aromas of cherry, grapefruit and wild berries, with a palate that has an intense fruit explosion with flavours of grapefruit and red berry. This wine is clean and crisp with just enough sweetness to balance out the palate, which leads to a mouth-watering finish.

FOOD PAIRING

This wine is will pair perfectly with grilled fish (especially salmon), light creamy seafood pasta, sun-dried tomato linguini or tomato pesto. This Rosé would be complemented by sharper cheeses such as extra-aged Havarti and cheddar that will bring out the wine's sweetness, while liver pâté and double cream brie will enhance the clean crisp acidity.

TECHNICAL NOTES

Alcohol/Volume	12.5 %	Residual Sugar	0.45 g/L
Dryness	0	Total Acidity	6.2 g/L
pH Level	3.23 pH	Serving Temperature	10 - 16 °C



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