

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

PINOT NOIR

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

Harvested from 5 separate blocks at Inkameep Vineyards from October 6th through to October 15th. The grapes were cold soaked from 3-5 days and fermented 7-10 days then gently pressed in 100% French oak barrels for 10 months aging.

TASTING NOTES

Aromas of dark cherry, spice and lightly toasted oak lead to a soft palate 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/Volume3	14 %	Residual Sugar	1.16 g/L
Dryness	0	Total Acidity	6.00 g/L
pH Level	3.61 pH	Serving Temperature	15 °C



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