

# NK'MIP

{ INKAMEEP }

## CELLARS

Q<sup>w</sup>AM Q<sup>w</sup>MT

## PINOT NOIR 2013

BC VQA OKANAGAN VALLEY

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### HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures in the mid to high 30's °C. An unusual amount of rain in September resulted in both selective harvesting in the vineyard and intensive sorting at the winery. Fortunately, the weather dried up and cooler temperatures slowed sugar production and developed some great aromatics. All in all a very good year.

### WINEMAKING

The grapes were sourced from four different blocks at the Inkameep vineyards in Oliver. The lots are fermented separately and kept in individual lots aging in French oak barrels for 10 months just prior to blending and bottling.

### TASTING NOTES

This elegant Pinot Noir weaves rich rhubarb and field strawberry on the nose. Layers of pepper and spice seamlessly blend with earthy characteristics, influenced by balanced tannins and a delicate oak, leaving a long tasty fruit finish.

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### TECHNICAL NOTES

<b>Alcohol/Volume</b>	14.03%	<b>Residual Sugar</b>	0.55 g/L
<b>Dryness</b>	0	<b>Total Acidity</b>	7.35 g/L
<b>pH Level</b>	3.66	<b>Release Date</b>	September 2014



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