

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

PINOT NOIR

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April brought concern for a late bud break and a difficult start to the growing season. However, towards the end of April the weather changed dramatically, and temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires to the northwest. Towards the end of the month, the skies cleared. Early September was cool – ideal for the whites and Pinot Noir, but not for the bigger reds. Luckily, we saw an October to remember - very sunny and dry, hitting daytime temperatures of 16°- 17C° and nighttime temperatures just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage!

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 - 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	14.1%	Residual Sugar	0.7 g/L
Dryness	0	Total Acidity	6 g/L
pH Level	3.6 pH	Serving Temperature	16°C



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