

# NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

## CABERNET SAUVIGNON

2020

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A cool, wet March and first half of April had us concerned that we maybe headed for a late bud break and difficult start to the growing season. However, towards the end of April the weather changed dramatically, 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 burning around the northwest. Early September was cool – ideal for the whites and Pinot Noir. We saw an October to remember – very sunny and dry, hitting daytime temperatures of 16° – 17° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage.

### WINEMAKING

The grapes for this wine were sourced from vineyards that are situated directly below the winery. Harvested on October 29th the fruit was gently destemmed and crushed into fermentors then pressed into French oak barrels to age for 18 months aging prior to blending and bottling.

### TASTING NOTES

This wine has a rich and concentrated entry with soft and complete tannins that lead to a long-structured finish. A must try Cabernet Sauvignon.

### FOOD PAIRING

Prime rib, rack of lamb, braised beef short ribs, baked eggplant with mushroom and tomato sauce, sharp cheddar and aged gouda.

### TECHNICAL NOTES

Alcohol/Volume	14.67	Residual Sugar	0.49
Dryness	0	Total Acidity	6.79
pH Level	3.78	Serving Temperature	16



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