

# NK'MIP

{ INKAMEEP }

CELLARS

MER'R'IYM

## WHITE MERITAGE

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

67% Sauvignon Blanc/33%Semillon. The Sauvignon Blanc was fermented in stainless steel tanks with specific varietal enhancing yeast. The Semillon portion is fermented in new French oak for 5 months for texture. The wines are then blended together to achieve superior balance and complexity.

### TASTING NOTES

This wine showcases a mouthful of flavour on the entry, amazing balance between acidity and sweetness and a smooth dry finish.

### FOOD PAIRING

Pair this wine with fresh seafood, mixed green salad and various antipasto. This is a true food wine with unlimited pairing options!



### TECHNICAL NOTES

Alcohol/Volume	13.3 %	Residual Sugar	0.65 g/L
Dryness	0	Total Acidity	6.41 g/L
pH Level	3.20 pH	Serving Temperature	10 °C

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