

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

MERLOT

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

WINEMAKING

Harvested from several blocks and fermented separately, the wine was aged in predominately French oak barrels for a period of 18 months.

TASTING NOTES

The medium-bodied Merlot is fruit forward with aromas of red berries, vanilla and spice. This well-structured wine has a soft entry with a concentrated mid-palate and tight, finely grained tannins that lead to a lengthy finish.

FOOD PAIRING

Grilled flat iron steak, veal chop with potabello mushrooms or fusilli with artichoke hearts with parmesan cream. Great with Monterey, Cheddar or Mozzarella cheese.



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	2.75 g/L
Dryness	0	Total Acidity	6.23 g/L
pH Level	3.67 pH	Serving Temperature	17 °C

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