

NK'MIP

{ INKAMEEP }

CELLARS

Q^wAM Q^wMT

MERLOT 2013

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures of 30°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 great aromatics. All in all a very good year.

WINEMAKING

Our Merlot was made predominantly from the grapes grown at the Nk'Mip winery site in sun-drenched Osoyoos, BC. Aged for 18 months in mainly French oak barrels, the winemakers have fulfilled the translation of Q^wAM Q^wMT, "achieving excellence".

TASTING NOTES

Aromas of cedar, blackberry, vanilla and mocha lead to concentrated flavours of dark cherry and plum. Full bodied with fine grained tannins which persist into a long and elegant finish.

FOOD PAIRING

Our Merlot pairs perfectly with dishes such as rosemary lamb skewers, grilled pork tenderloin, filet mignon, NY steak, and caramelized vegetables.

TECHNICAL NOTES

Alcohol/Volume	14.7%	Total Acidity	5.6 g/L
pH Level	3.69	Release Date	August 2015
Residual Sugar	0.99g/L		



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