

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MER'R'IYM

2014

VQA OKANAGAN VALLEY

HARVEST REPORT

Early spring temperatures were seasonable and this had us seeing bud break in early May, which is typical for Osoyoos. The good weather continued in early June, and though we saw some precipitation in the middle of the month, by the beginning of July we found ourselves maintaining on the right track with a typical hot and dry Okanagan summer. September brought dry, warm days and cooler nights, which are ideal for harvest. The weather remained optimal through the early fall, allowing for some excellent flavor and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

The grapes for this wine were harvested from various blocks in mid to late October. After fermenting on its skins for an average of 10 days the wine was pressed to French oak barrels for 18 months aging. The blend consists of 55% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc and 5% Malbec

TASTING NOTES

Aromas of blackberry, tobacco, juniper and mint lead to flavours of berry fruits and chocolate. This is a full bodied wine with a soft entry that gives way to a fully structured palate with balanced acidity and great length.

FOOD PAIRING

Beef Stroganoff with Cremini and Porcini mushrooms, roast leg of lamb with herbs, grilled eggplant parmesan, or enjoy with the following cheese suggestions; Romano, Roquerfort or aged Provolone.



TECHNICAL NOTES

Alcohol/Volume	14.75 %	Residual Sugar	0.37 g/L
Dryness	0	Total Acidity	6.26 g/L
pH Level	3.73 pH	Serving Temperature	16 °C

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