

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

CABERNET SAUVIGNON

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

Harvested on October 29th, the grapes were fermented on skins for 10-12 days and pressed. Eighteen months of aging in French oak barrels imparted well-integrated flavours and a rich mouthfeel.

TASTING NOTES

Aromas of black currant, cedar, herbs and tobacco lead to flavours of black cherry, cassis and mocha. The entry is soft with a full structure of ripe chewy tannins that add great length to the wine.

FOOD PAIRING

Try this Cabernet Sauvignon with rack of lamb, grilled beef or mushroom pizza. Cheese options include Asiago, Camembert and Romano.



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.29 g/L
Dryness	0	Total Acidity	6.17 g/L
pH Level	3.78 pH	Serving Temperature	18 °C

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