

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

MERLOT

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 from several select blocks from September 24th to October 28th, the grapes were fermented on skins for 10-12 days and pressed to a combination of French and American oak barrels for 18 months aging.

TASTING NOTES

Aromas of cedar, plum and black cherry lead to flavours of raspberry, spice and vanilla. The palate is soft but structured with ripe tannins and great length.

FOOD PAIRING

Spaghetti and meatballs, roasted squash, pepper and beets, and bean dishes with smoked ham or chorizo. Cheese options include Monterey Jack, Mild Cheddar or Mozzarella

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.61 g/L
Dryness	0	Total Acidity	5.91 g/L
pH Level	3.72 pH	Serving Temperature	18 °C



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