

NK|MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MER'R'IYM

2013

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 30C. 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

The fruit was sourced predominantly from the vineyards adjacent to the winery in Osoyoos, and was aged for 18 months in French oak barrels. The blending for this wine takes place over a couple of different sessions, where each of the potential lots are assessed and individual barrels are evaluated in an effort to create a blend that achieves the aromas, flavours and texture we are looking for in this age-worthy wine.

TASTING NOTES

Mer'r'iym (pronounced mur'-eem') means "marriage", the perfect union of varietals. A blend of 76% Merlot, 12% Cabernet Sauvignon, 7% Malbec and 5% Cabernet Franc that all come together to create an elegant wine with aromas of blackberry, cassis and tobacco. A full-bodied palate with flavours of black cherry and chocolate leads to a lengthy and structured finish.

FOOD PAIRING

The classic pairings for this style of wine are red meats such as beef and lamb, and dark meat poultry such as duck and goose. Firm cheeses such as Romano, Parmesan, and Old Cheddar. Dessert calls for rich, dark chocolate based dishes.

TECHNICAL NOTES

Alcohol/Volume	14.7 %	Residual Sugar	0.2 g/L
Dryness	0	Total Acidity	6.25 g/L
pH Level	3.66 pH	Serving Temperature	18 °C



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