

NK'MIP

{ INKAMEEP }

CELLARS

2010

MERLOT

BC VQA OKANAGAN VALLEY

HARVEST REPORT

May and June were cooler and wetter than normal, leaving the vines slightly behind their typical development. Fortunately the classic Okanagan summer provided plenty of heat and sunshine. The real key to the vintage however, was the great weather in the latter half of September and into October which allowed for well balanced fruit with some outstanding flavours.

WINEMAKING

The fruit was sourced from various vineyards on Osoyoos Indian Band land. It was fermented in stainless steel and aged in a combination of 80% French and 20% American oak barrels for 18 months prior to blending and bottling. A good everyday wine that also has the ability to age.

TASTING NOTES

Our 2010 Merlot weaves intricate flavours of plum, cassis and fresh tobacco that layer harmoniously with subtle clove and cocoa, leading into a concentrated toasty finish.



TECHNICAL NOTES

Alcohol/Volume	14.5%	Release Date	Oct 2012
Dryness	0	Ageability (Serve until)	Enjoy now through 2016
pH Level	3.65	Serving Temperature	16° C
Residual Sugar	0.8 g/L	Oak Aging	yes
Total Acidity	6.4 g/L		

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