

NK MIP

{ INKAMEEP }

CELLARS

MER'R'IYM

RED MERITAGE

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

A blend of 42% Merlot, 37% Cabernet Sauvignon, 16% Cabernet Franc and 5% Malbec each of the individual parcels were fermented separately and aged for 18 months in French oak barrels. After maturation we picked the best barrels from the superior lots to create the finished wine.

TASTING NOTES

Aromas and flavours of blackberry, spice, cedar and chocolate lead to a very concentrated palate with a rich and complete tannin structure that leads to exceptional length on the finish.

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, Roquefort or aged Provolone.



TECHNICAL NOTES

Alcohol/Volume	14.98%	Residual Sugar	0.39 g/L
Dryness	Dry	Total Acidity	6.12 g/L
pH Level	3.68 pH	Serving Temperature	17°C

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