

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MERLOT

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April saw cooler days - this thankfully shifted late April when temperatures rose to seasonal averages, accelerating bud break to historical norms. May and June continued to be warmer than usual and cooled down in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and caused fragile grapes to begin to see bits of botrytis. We got busy in harvesting susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the overall quality of the 2019 wines is wonderful and, in some cases, exceptional.

WINEMAKING

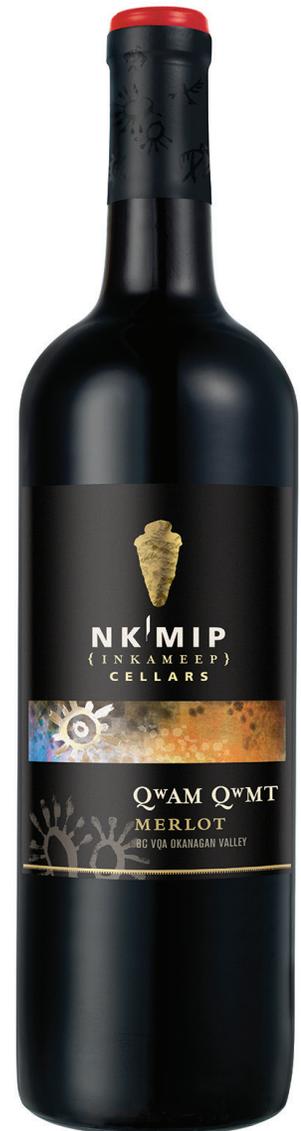
Grapes were harvested in several picks throughout the month of October. The various lots were fermented and aged separately in French oak barrels for 18 months. Only the best lots were used in this blend.

TASTING NOTES

Aromas and flavours of black cherry, black currant, plum, vanilla, spice and chocolate. The wine has a soft entry which leads to nicely structured tannins and a lengthy finish.

FOOD PAIRING

Barbequed ribs, flank steak, pasta marinara, roasted pork tenderloin, grilled lamb



TECHNICAL NOTES

Alcohol/Volume	15.07 %	Residual Sugar	0.3 g/L
Dryness	0	Total Acidity	6.2 g/L
pH Level	3.6 pH	Serving Temperature	15-18°C

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