

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MER'R'YIM RED MERITAGE

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April were cooler than normal - the weather shifted in late April when temperatures rose to seasonal averages, accelerating bud break to historical norms. May and June continued to be warmer than usual, but temperatures decreased in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and causing fragile grapes with signs of botrytis. We quickly harvested susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the quality of the 2019 wines are wonderful and, in many cases, exceptional!

WINEMAKING

The grapes were harvested from several South Okanagan blocks with pick dates ranging from October 3rd through to November 3rd. The wine is a blend of 37% Merlot, 42% Cabernet Sauvignon, 11% Cab Franc and 10% Malbec. It was aged for 18 months in the finest French oak barrels.

TASTING NOTES

Aromas of blackberry, vanilla, mocha and spice lead to flavours of dark fruits and a hint of chocolate. Nicely structured tannins and balanced acidity lead to a long finish

FOOD PAIRING

Pair with beef stroganoff with cremini and porcini mushrooms or roasted leg of lamb with herbs and grilled eggplant parmesan.



TECHNICAL NOTES

Alcohol/Volume	15.5%	Residual Sugar	0.6 g/L
Dryness	0	Total Acidity	6.9 g/L
pH Level	3.6 pH	Serving Temperature	18°C

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