

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

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

This wine is a blend of several blocks of Merlot located on Osoyoos Indian Band land in the southern Okanagan. The grapes were picked at various times throughout the month of October. The lots were fermented and aged separately in predominantly French oak barrels for 18 months prior to bottling.

TASTING NOTES

Aromas and flavours of black cherry, blueberry, dark plum, cedar and spice. This medium bodied Merlot is well structured with a soft entry and finely grained tannins that lead to a lengthy finish.

FOOD PAIRING

Pork or veal roasts, barbecued beef ribs, stuffed peppers, bean dishes with smoked ham or chorizo, and Monterey, cheddar or mozzarella.

TECHNICAL NOTES

Alcohol/Volume	14.6%	Residual Sugar	0.3 g/L
Dryness	0	Total Acidity	6.4 g/L
pH Level	3.6 pH	Serving Temperature	15-18°C



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