

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

MERLOT

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April had us concerned that we maybe headed for a late bud break and difficult start to the growing season. However, towards the end of April the weather changed dramatically, temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires burning around the northwest. Early September was cool – ideal for the whites and Pinot Noir. We saw an October to remember – very sunny and dry, hitting daytime temperatures of 16° – 17° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine Okanagan vintage.

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 ³	3.9
Dryness	0	Total Acidity	6.11
pH Level	3.68	Serving Temperature	14C



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