

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## MERLOT

2021

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

A mild winter brought early bud break, and was followed by dry weather and average temperatures from March through May, putting vines on track for flowering. Late June to early July saw record highs of 45° C. June to August were dry and hot, putting fire pressure on in the Okanagan. Despite this, with over 1000 acres of vineyard land, Nk'Mip Cellars continued to deliver the highest quality wines. September brought warm days, cool nights and little rain, but later in the month, the daytime temperatures began to fluctuate, with evenings dropping to 8°C. Harvest kicked off on September 16th with Sauvignon Blanc and finished on October 27th. 2021 delivered wines with great concentration and ripe characters. Our whites are tropical, while our red wines have dark, ripe fruit aromas and flavours.

### 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	15.03%	Residual Sugar	1.78g/L
Dryness	0	Total Acidity	6.95 g/L
pH Level	3.62pH	Serving Temperature	15°C



[nkmipcellars.com](http://nkmipcellars.com)