

THE VINTAGE

A cold winter delayed bud break by about a week, and spring flowering ran 14–21 days behind average. April through June remained cool and dry, but August brought record warmth, followed by a warm, rain-free September that allowed grapes to fully ripen. Harvest ran from October 4th to November 5th, finishing in snowy, -5°C conditions. Overall, the season produced well-ripened grapes despite a slow start.

TASTING NOTES

Displays of ripe, expressive fruit with aromas of black cherry, plum, and subtle hints of cocoa and vanilla. On the palate, it is smooth and medium-bodied, with soft tannins and balanced acidity. This approachable Merlot reflects the warmth and balance of the vintage, making it both versatile at the table and enjoyable on its own.

FOOD PAIRING SUGGESTIONS

Roast lamb with rosemary and garlic, Mushroom and lentil shepherd's pie, Dark chocolate and cherry brownies, Manchego cheese

VARIETAL | 100% Merlot

APPELLATION | Okanagan Valley

VINEYARD | Nk'Mip

HARVEST | October 8th & 14th

FERMENTATION | 18 months in French Oak barrels

CELLARING | now - 2032 CASES | 2655 ALC. | 14.8%

TA | 6.34 g/L RS | 2.0 g/L SERVING TEMP | 16°C