

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MERLOT

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately, in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Mer'r'iym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

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 spice, dark fruits and cedar lead to a concentrated full bodied palate with nicely structured tannins a touch of acid and great length.

FOOD PAIRING

Our Merlot is the perfect complement for BBQ ribs, flank steak, pasta marinara, roasted pork tenderloin, and grilled lamb.



TECHNICAL NOTES

Alcohol/Volume	14.53	Residual Sugar	1.6g/L
Dryness	dry	Total Acidity	6.25 g/L
pH Level	3.68	Serving Temperature	17°C

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