

# NK'MIP

{ INKAMEEP }

## CELLARS

QWAM QWMT

## SYRAH

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 Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

### WINEMAKING

This beautifully structured wine was made from a blend of two separate parcels of grapes adjacent to the winery site in Osoyoos. This wine was aged for 18 months in a combination of French and American oak barrels prior to bottling.

### TASTING NOTES

Aromas and flavours of blueberry, spice, violets and pepper. This Syrah has a plush entry and is concentrated with very complete fine-grained tannins that lead to a long and smooth structured finish.

### FOOD PAIRING

Herb-crusted lamb, smoked duck breast, braised beef short ribs, or barbecued rib-eye steaks. Grilled meats and caramelized vegetables are ideal for matching the intensity of our Syrah. Also wonderful with Gouda cheese!



### TECHNICAL NOTES

Alcohol/Volume	15.0 %	Residual Sugar	0.31 g/L
Dryness	00	Total Acidity	6.58 g/L
pH Level	3.61 pH	Serving Temperature	17°C

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