

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

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

WINEMAKING

A blend of several different blocks of Merlot all located on Osoyoos Indian Band vineyards in the south Okanagan. The parcels were fermented separately and aged in predominately French oak barrels for a period of 18 months after which they were blended 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 cheese.

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.39 g/L
Dryness	0	Total Acidity	5.82 g/L
pH Level	3.69 pH	Serving Temperature	16 °C



nkmpcellars.com