

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

MERLOT

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

WINEMAKING

This wine is a blend of several blocks of Merlot located on Osoyoos Indian Band land in the southern Okanagan. The grapes were picked at various times throughout the month of October. The lots were fermented and aged separately in predominantly French oak barrels for 18 months 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	14.8	Residual Sugar	4.1
Dryness	Dry	Total Acidity	6
pH Level	3.65	Serving Temperature	

nkmpcellars.com