

NK'MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MERLOT

2016

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A mild winter brought another early spring to Osoyoos – combined heat units in April were more than double the ten-year average, and we saw early bud break. May through June continued warm, and July's cool spell beneficially slowed the ripening process, as August was typically hot. The grapes reached full flavour development and we initiated harvest on September 1st, the earliest ever for Nk'Mip. Overall, we brought in 285 tonnes this year. We began with Sauvignon Blanc, Pinot Noir, Chardonnay and Pinot Blanc. The weather cooled off mid-month which allowed our bigger reds to develop for harvest on October 3rd. The Merlot, Cabs and Syrahs came in nicely and we will have some outstanding wines to share.

WINEMAKING

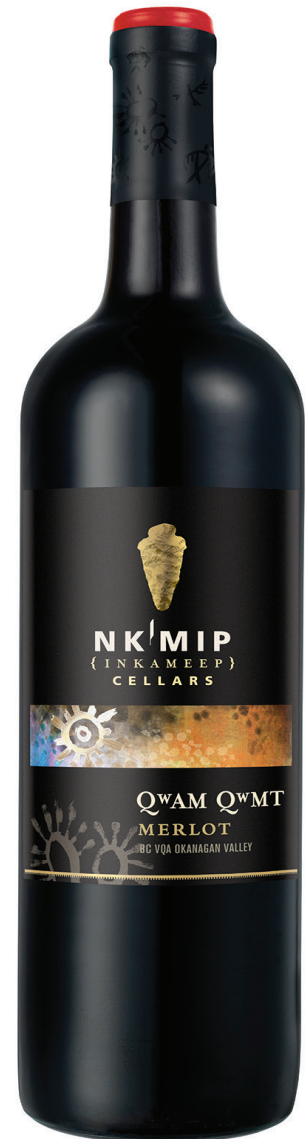
The grapes were harvested from several blocks and fermented separately for 8-12 days. After pressing the wine was transferred to French oak barrels for a period of 18 months.

TASTING NOTES

Aromas of black cherry, plum, cedar and leather lead to a full bodied and concentrated palate. This Merlot has firm but plush tannins with a light acidity that leads to a long 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	0.5 g/L
Dryness	0	Total Acidity	6.44 g/L
pH Level	3.57 pH	Serving Temperature	17 °C

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