

NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

MERLOT

2014

VQA OKANAGAN VALLEY

HARVEST REPORT

Early spring temperatures were seasonable and this had us seeing bud break in early May, which is typical for Osoyoos. The good weather continued in early June, and though we saw some precipitation in the middle of the month, by the beginning of July we found ourselves maintaining on the right track with a typical hot and dry Okanagan summer. September brought dry, warm days and cooler nights, which are ideal for harvest. The weather remained optimal through the early fall, allowing for some excellent flavor and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

Harvested from two separate blocks on October 15th and 28th, the grapes were fermented on skins for 10-12 days and pressed to French oak barrels for 18 months of aging, imparting a softness and elevating the flavours.

TASTING NOTES

Aromas of blackberry, raspberry, and dried herbs lead to flavours of black cherry, cassis and white chocolate. The palate has a soft entry that leads to a very full structure with ripe chewy tannins and great length.

FOOD PAIRING

This vintage of Merlot pairs well with ribeye steak, Sweet potato, chickpea and spinach curry, and grilled mushroom burgers. Cheese options include Monterey Jack, Mozzarella and Mild Cheddar



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.23 g/L
Dryness	0	Total Acidity	6.32 g/L
pH Level	3.78 pH	Serving Temperature	18 °C

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