

# NK MIP

{ INKAMEEP }

CELLARS

QWAM QWMT

## MERLOT

2015

VQA OKANAGAN VALLEY

### HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9<sup>th</sup> and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

### WINEMAKING

The grapes were harvested from two separate blocks on three different pick dates beginning September 14<sup>th</sup> and completing on September 23<sup>rd</sup>. The lots were fermented separately with an average of 15 days on the skins before pressing. The wine was then aged in predominately French oak barrels for a period of 18 months.

### TASTING NOTES

Aromas and flavours of black cherry, black currant, plum, vanilla, spice and chocolate. The wine has a soft entry which leads to nicely structured tannins and a lengthy finish.

### FOOD PAIRING

Barbequed ribs, flank steak, pasta marinara, roasted pork tenderloin, grilled lamb



### TECHNICAL NOTES

Alcohol/Volume	14.50 %	Residual Sugar	1.2 g/L
Dryness	0	Total Acidity	6.36 g/L
pH Level	3.77 pH	Serving Temperature	17 °C

[nkmpcellars.com](http://nkmpcellars.com)