

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

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 9th 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

Harvested from several blocks from mid-September to mid-October the grapes were fermented separately and aged for 18 months in French and American oak barrels.

TASTING NOTES

This medium-bodied Merlot has aromas and intricate layers of cassis, plum, anise and dark chocolate. This well-structured wine has a soft entry with a concentrated mid-palate and tight, 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	1.82 g/L
Dryness	0	Total Acidity	6.3 g/L
pH Level	3.67 pH	Serving Temperature	17 °C



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