

NK'MIP

{ INKAMEEP }

CELLARS

MER'R'IYM

RED MERITAGE

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 South Okanagan blocks with pick dates ranging from October 3rd through to November 3rd. The wine is a blend of 45% Merlot, 35% Cabernet Sauvignon, 10% Cab Franc and 10% Malbec. It was aged for 18 months in the finest French oak barrels.

TASTING NOTES

Aromas of blackberry, vanilla, mocha and spice lead to flavours of dark fruits and a hint of chocolate. Nicely structured tannins and balanced acidity lead to a long finish.

FOOD PAIRING

Pair with beef stroganoff with cremini and porcini mushrooms or roasted leg of lamb with herbs and grilled eggplant parmesan.



TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar ³	0.39 g/L
Dryness	0	Total Acidity	6.47 g/L
pH Level	3.59 pH	Serving Temperature	18 °C

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