

# NK'MIP

{ INKAMEEP }

## CELLARS

WINEMAKER'S

## MERLOT 2012

BC VQA OKANAGAN VALLEY

### HARVEST REPORT

Although heavy rainfall in June made it difficult for us to keep up with the required shoot thinning and tucking, we experienced typical Okanagan summer weather in July and August, and were able to get right back on track. The good weather in September and October more than made up for June, and allowed us to harvest some very flavourful and well balanced grapes.

### WINEMAKING

The fruit was sourced from various vineyards on Osoyoos Indian Band land. It was fermented in stainless steel and aged in a combination of 80% French and 20% American oak barrels for 18 months prior to blending and bottling.

### TASTING NOTES

A juicy, complex palette that weaves intricate flavours of plum, cassis and fresh tobacco that layer harmoniously with subtle clove and cocoa, leading into a concentrated toasty finish.



### TECHNICAL NOTES

<b>Alcohol/Volume</b>	14.43%	<b>Release Date</b>	June 2014
<b>Dryness</b>	0	<b>Ageability (Serve until)</b>	Enjoy now through 2018
<b>pH Level</b>	3.72	<b>Serving Temperature</b>	16° C
<b>Residual Sugar</b>	3.9 g/L	<b>Oak Aging</b>	yes
<b>Total Acidity</b>	6.6 g/L		

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