

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

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

Harvested from several different vineyard blocks from October 13th through to November 3rd. This smooth red blend contains 44% Syrah, 18% Cabernet Sauvignon, 13% Malbec, 13% Merlot, 10% Cabernet Franc and 2% Pinot Noir.

TASTING NOTES

Named for the mythical Thunderbird, our Talon exhibits aromas of black pepper, spice and blackberry which carry through to the rich palate. This wine exhibits soft tannins, full structure and a hint of acidity for a lengthy finish.

FOOD PAIRING

Try with fusilli with artichoke hearts and parmesan cream, roasted lamb and a variety of grilled meats. This wine is a great match for hard cheeses such as Gouda.

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	5.54 g/L
Dryness	0	Total Acidity	6.71 g/L
pH Level	3.68 pH	Serving Temperature	17 °C



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