

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2017

BC VQA OKANAGAN VALLEY

HARVEST REPORT

An unusually long and cold winter resulted in a later bud break – fully a month behind last year and a week or so behind a typical harvest. Wet and cool weather continued into late May when we saw our first spike of heat that pushed the vines towards flowering in early June. July and August were typically hot with virtually no precipitation. Fortunately in September the weather cooled significantly, allowing the fruit to hang for great flavour and phenolic ripeness. We began harvest on September 13th with Sauvignon Blanc but didn't get back into it until the 29th when we picked the second component of our White Merriym - Semillon. A compressed October harvest was managed by our tenacious vineyard team, bringing in the last of this amazing 2017 vintage.

WINEMAKING

Picked from several blocks over a number of weeks in September through to the end of October, our Talon is a blend of 40% Syrah, 23% Malbec, 22% Cabernet Sauvignon, 10% Merlot and 5% Pinot Noir. The lots were vinified separately and aged in a combination of French and American oak barrels for 18 months prior to final blending and bottling.

TASTING NOTES

Aromas and flavours of raspberry, blueberry, anise, pepper and a hint of chocolate. The entry is soft with smooth and complete fine-grained tannins and a pleasing acidity which leads to a lengthy finish.

FOOD PAIRING

Try our Talon with grilled lamb, grilled eggplant and barbecued pork. This wine is also a great match with hard cheeses like Gouda.

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	3.76 g/L
Dryness	0	Total Acidity	6 g/L
pH Level	3.7 pH	Serving Temperature	18 °C



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