

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2014

VQA OKANAGAN VALLEY

HARVEST REPORT

Early spring temperatures were seasonable and this had us seeing bud break in early May, which is typical for Osoyoos. The good weather continued in early June, and though we saw some precipitation in the middle of the month, by the beginning of July we found ourselves maintaining on the right track with a typical hot and dry Okanagan summer. September brought dry, warm days and cooler nights, which are ideal for harvest. The weather remained optimal through the early fall, allowing for some excellent flavor and phenolic development in the grapes. All in all, 2014 was a very good year.

WINEMAKING

Comprised of various lots harvested from mid to late October, the grapes were fermented on skins for a period of 7-10 days. The wine was aged in a combination of French and American oak barrels for 18 months. The wine consists of 51% Syrah, 18% Cabernet Sauvignon, 15% Malbec, 13% Cab Franc and 3 % Merlot.

TASTING NOTES

This Syrah-driven wine opens with plush aromas of black currant, pepper, anise and cedar. The currant carries through to the palate along with flavours of chocolate and tobacco. This is a full bodied wine with nicely structured tannins and medium acidity that leads to a lengthy finish.

FOOD PAIRING

Lamb chops with fennel relish, barbequed pork, and grilled eggplant. Cheese options include Edam, Gouda or sharp Cheddar.



TECHNICAL NOTES

Alcohol/Volume	14.33 %	Residual Sugar	5.47 g/L
Dryness	0	Total Acidity	6.65 g/L
pH Level	3.77 pH	Serving Temperature	15 °C

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