

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2018

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and April had us concerned about a difficult start to the growing season however, the weather improved and temperatures rose to above seasonal averages accelerating bud break. May was warmer than usual and we were hitting July temperatures. This spike in temperature and a warm June and July put pressure on the vineyards to get their shoot thinning done quickly as the vine growth was accelerated. Early August was cooler than normal as we were inundated with smoke from the fires burning around the northwest. Skies cleared and into September we had similar accumulated heat units as in 2016 and 2017. September was cool – ideal for the whites and Pinot Noir. Thankfully for the reds, we had a warm, sunny October to remember - allowing for an extended hang time and a great conclusion to another Okanagan vintage.

WINEMAKING

A blend of primarily Syrah and Cabernet Sauvignon with some Malbec and Cabernet Franc this is a wine made from various blocks located in the southern Okanagan. The lots were vinified and aged separately for a period of 18 months in predominately French oak barrels 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	14.8%	Residual Sugar	5.9 g/L
Dryness	0	Total Acidity	6.9 g/L
pH Level	3.69 pH	Serving Temperature	18°C



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