

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2019

BC VQA OKANAGAN VALLEY

HARVEST REPORT

March and April were cooler than normal - the weather shifted in late April when temperatures rose to seasonal averages, accelerating bud break to historical norms. May and June continued to be warmer than usual, but temperatures decreased in July. September was challenging - it was wetter than normal making it difficult to establish pick dates and causing fragile grapes with signs of botrytis. We quickly harvested susceptible varieties before the disease could affect the quality. Overall, while a challenging vintage, the quality of the 2019 wines are wonderful and, in many cases, exceptional!

WINEMAKING

A blend of primarily Syrah and Cabernet Sauvignon with some Malbec and Cabernet Franc. Talon is 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	14.88	Residual Sugar	5.8g/L
Dryness	0	Total Acidity	6.9g/L
pH Level	3.67	Serving Temperature	16-18°C

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