

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2022

BC VQA OKANAGAN VALLEY

HARVEST REPORT

The 2022 spring was cooler than the 20 year average with bud break happening 7 days later than normal. Marginal Spring temperatures put flowering behind by approximately 14-21 days. April, May, June was cool but dry, the weather finally started to warm up in August all the way to October, giving us one of the most beautiful fall seasons recorded to date. Harvest kicked off on October 3rd with Ehrenfelser and finished with Cabernet Sauvignon November 5th. Look for Citrus fruit characters in the white wines, and elegant soft tannins in the reds.

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

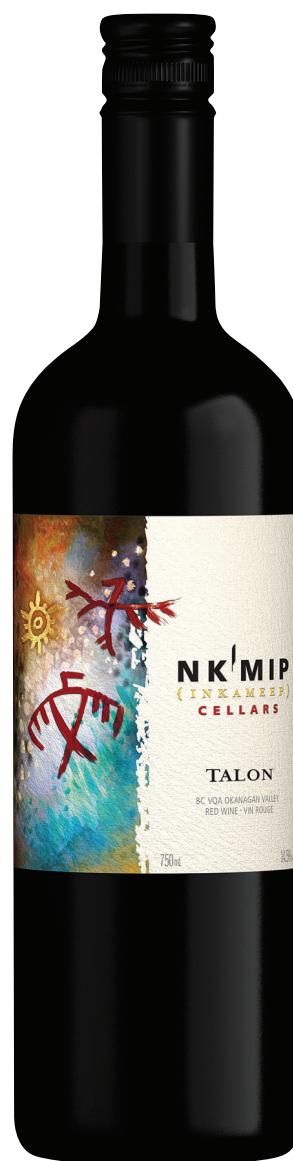
Aromas and flavours of raspberry, blueberry, anise, pepper and a hint of chocolate. The entry is soft with smooth and complete fine-grained tannins and a pleasing acidity which leads to a lengthy finish.

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	14.98%	Residual Sugar	4.34g/L
Dryness	0	Total Acidity	7.16 g/L
pH Level	3.76pH	Serving Temperature	10°C



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