

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2020

BC VQA OKANAGAN VALLEY

HARVEST REPORT

A cool, wet March and first half of April had us concerned that we may be headed for a late bud break and difficult start to the growing season. However, towards the end of April the weather changed dramatically, and temperatures rose to well above seasonal averages, accelerating bud break to close to historical norms. June and July were good growing months and August brought smoke from the many fires burning around the northwest. Towards the end of the month, the skies cleared and entering into September. Early September was cool – ideal for the whites and Pinot Noir, but we were beginning to get worried about the bigger reds. We saw an October to remember - very sunny and dry, hitting day time temperatures of 16°- 17C° in Osoyoos, while nighttime temperatures were staying just above the freezing mark, allowing for an extended hang time and a great conclusion to another fine 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	14.9%	Residual Sugar	5.8 g/L
Dryness	0	Total Acidity	6.9 g/L
pH Level	3.7 pH	Serving Temperature	16-18°C



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