

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON

2015

VQA OKANAGAN VALLEY

HARVEST REPORT

We experienced a very mild winter which led to an early spring bud-break, and flowering beginning in the third week of May. Harvest began on September 9th and by the end of the month we were 60% through harvest – in 2011 we had yet to begin picking. Harvest was complete in mid-October, taking in over 260 tons of fruit – our largest harvest on record. An exceptional year resulting in outstanding wines to showcase in 2016 and beyond.

WINEMAKING

Harvested from several blocks from mid-September through to mid-October, the grapes were fermented separately and blended after 18 months of aging in a combination of French and American oak barrels. This wine is comprised of 30% Syrah, 22% Merlot, 21% Malbec, 15% Cabernet Sauvignon, 11% Cabernet Franc and 1% Pinot Noir.

TASTING NOTES

Named for the mythical Thunderbird, Talon exhibits aromas and flavours of black currant, cherries and violets with hints of spice. A soft rich entry with smooth, ripe and beautifully structured tannins that support the length of finish.

FOOD PAIRING

Barbecued pork, grilled eggplant, rosemary roast chicken, hearty red-sauce pastas, and edam, gouda or sharp cheddar cheese.

TECHNICAL NOTES

Alcohol/Volume	14.5 %	Residual Sugar	0.5 g/L
Dryness	0	Total Acidity	6.3 g/L
pH Level	3.2 pH	Serving Temperature	17 °C



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