



DISCOVERY SERIES

Tempranillo

VQA Okanagan Valley

2017

HARVEST

Although 2017 brought some unusual weather for the Okanagan, expect another stunning vintage from Inniskillin. On a regular harvest fruit tends to come in one varietal at a time; due to the hot, dry summer it was all hands on deck for Winemaker Derek Kontkanen as multiple varietals ripened at once. The summer heat brought with it a more intense flavour profile for our whites with a nice acid backbone. For reds, you can expect more supple, juicy and red-fruit driven flavours.

WINEMAKING

The grapes were picked in late October and were fermented in stainless steel tanks for 14 days. The wine was pumped over daily to gently extract rich color and flavours. The wine then went through malolactic and was aged in a selection of French and American barrels for 16 months before being filtered and bottled.

WINEMAKER'S NOTES

The wine has luscious notes of black plums, vanilla, mulling spices, and sweet mocha smoke on the nose. The palate follows through with fragrant toast, vanilla and mocha spice, with a dark fruit backbone. The tannins are firm and mouthwatering with a pleasantly long finish.

FOOD PAIRINGS

Try this bodily flavoured wine with various meat dishes, including Roasted lamb, Braised beef, Peppercorn steak.



PRODUCT INFORMATION

Size	750 mL
Winemaker	Derek Kontkanen
Product#	988110

TECHNICAL ANALYSIS

Alcohol/Vol	13.3 %
pH	3.93
Residual Sugar	6.2 g/l
Total Acidity	5.2 g/l
Oak Aging	16 months