

NK'MIP

{ INKAMEEP }

CELLARS

Q^WAM Q^WMT

SYRAH 2010

BC VQA OKANAGAN VALLEY

HARVEST REPORT

We had an unusual cold snap in early October 2009, which caused some bud damage - the vines had not yet "shut down" for the winter. As a result, our vineyards produced less than normal crop loads. Moving into early Spring, the balance of the vines looked great – bud break occurred around the normal time (late April). May and June were cooler and wetter than normal. At the beginning of July, the cooler temperatures put us behind schedule by about 2 weeks or so, and the wetter conditions produced more vigour in blocks with heavier soils, so to bring some balance back to the vines – restricted irrigation and plenty of leaf removal was critical. Soon, temperatures began to climb to the 30+ Celsius range. The trend continued and we had our typical Okanagan summer, but still remained behind in development with veraison occurring towards the end of August, as opposed to more typically in the beginning to mid-month.

September is normally a critical month for grape maturity, and as a result of the poor weather earlier in the year, the cooler than normal temperatures and higher than normal precipitation in the first few weeks of the month were cause for concern. We were seeing low sugars and high acids, the like we have not seen since 1999. However Mother Nature had a respite in store for us and from mid-Sept into the first week of November, we had relatively ideal harvest conditions.

For most of our growing sites the fruit we received was actually better balanced than that of the warmer years, requiring very little in the way of manipulation from a winemaking standpoint. With the initial concerns over ripening the bigger Bordeaux/ Rhône style wines having dissipated, you can expect some pretty concentrated Merlots, Cabs and Syrahs in this vintage.

TASTING NOTES

This Syrah weaves intricate flavours of wild field blueberries, spice aromatics and cedar shavings. A medium structured wine with obvious flavours of cracked pepper; classic smoked meats and dried plum followed by a well-balanced and supple vanilla finish.

TECHNICAL NOTES

Alcohol/Volume	14.9%	Residual Sugar	0.49 g/L
Dryness	0	Total Acidity	7.2 g/L
pH Level	3.8	Release Date	September 2013



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