

NK'MIP

{ INKAMEEP }

CELLARS

WINEMAKER'S

TALON 2013

BC VQA OKANAGAN VALLEY

HARVEST REPORT

Early warm spring temperatures had us seeing bud break in early May, and the good weather continued throughout the summer, reaching temperatures of 30°C. An unusual amount of rain in September resulted in both selective harvesting in the vineyard and intensive sorting at the winery. Fortunately, the weather dried up and cooler temperatures slowed sugar production and developed great aromatics. All in all a very good year.

WINEMAKING

This wine is a blend of 33% Syrah, 26% Cabernet Sauvignon, 17% Malbec, 14% Cabernet Franc and 10% Merlot. Aged for 18 months in a combination of French and American oak barrels.

TASTING NOTES

Named for the mythical Thunderbird, Talon exhibits rich colour and full aromatics of berry, black pepper, and spice followed by layers of caramel and plum on the palate.

FOOD PAIRING

Serve with grilled beef, garlic and rosemary roast chicken, hearty red-sauce pastas, or simply on its own.

TECHNICAL NOTES

Alcohol/Volume	14.1%	Serving Temperature	16° C
pH Level	3.9	Oak Aging	yes
Residual Sugar	5.4 g/L		
Total Acidity	6.5 g/L		
Release Date	April 2015		



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