



Osoyoos
Larose

LE GRAND VIN 2015



OSOYOOS LAROSE 'LE GRAND VIN'

Osoyoos Larose 'Le Grand Vin' is the result of centuries-old Bordeaux tradition deployed on an exceptional Canadian terroir. In 1998, Groupe Taillan—co-owner of the prestigious Château Gruaud Larose in the Saint-Julien appellation, classified as a Deuxième Cru Classé in 1855—created the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia.

WINEMAKER'S NOTES

Le Grand Vin 2015 is the most accomplished wine produced by Osoyoos Larose. It's a wonderful balance between fruit, body, and volume in the mouth, the whole coated by silky tannins. The 5 grapes varieties blended together bring complexity and unique taste to this beautiful red wine.

DRINKABILITY

Always a question of taste but this wine will age gracefully and can be enjoyed after 10 or 15 years.

GROWING SEASON

The spring, 2015 was very premature, it is even a record year. The very fast blooming at first slowed down then with the reduction in the temperatures in April. The period of sunshine and the hot temperatures of May and June favored a fast and homogeneous blooming. From end of May to the middle of September 2015 the temperatures stayed over normal seasonal. Knowledge and observation of our vineyard, for the fine management of the irrigation, were the key to obtain quality grapes. The grape harvests began with 2 weeks beforehand, under a fresher, drier and sunnier climate, allowing the tannins to reach a very beautiful maturity. The collected grapes developed a wealth, a concentration and an exceptional quality.

HARVEST DATE

Merlot: September 12th
Malbec: September 24th
Cabernet Franc: September 30th
Cabernet Sauvignon: October 5th
Petit Verdot: October 9th

BLEND

Merlot: 71%
Cabernet Franc: 12%
Cabernet Sauvignon: 8%
Petit Verdot: 5%
Malbec: 4%

VINIFICATION

We carefully separated and picked each homogeneous area. The grapes are hand sorted, destemmed and crushed at the winery. Fermentation occurs in custom-made cone-shaped tanks. Each lot is tasted everyday to adapt the skin contact time to the vintage and wine feature. Short pump overs are done regularly each day to extract only fine tannins which give elegance and structure to the "Grand Vin". The skin contact lasts around 25 days until the wine reaches a "Grand Crus" concentration and complexity level.

AGING

18-20 months in a 60/40 split of new and one-year-old French oak.