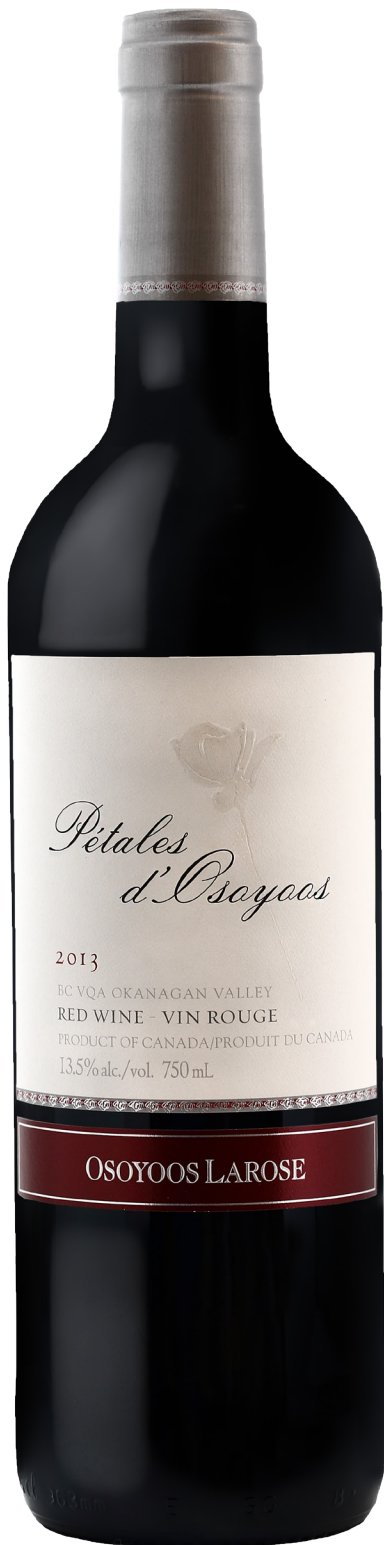




OSOYOOS
LAROSE

PÉTALES D'OSOYOOS 2013



OSOYOOS LAROSE PÉTALES D'OSOYOOS

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. From this exceptional terroir two wines are produced: Osoyoos Larose Le Grand Vin and Pétales d'Osoyoos which, in keeping with classic Bordeaux tradition, shows fruit intensity and elegance.

WINEMAKER'S NOTES

Pétales 2013 has a vibrant nose, releasing notes of fresh fruit such as strawberries, raspberries as well as faint notes of cranberries, all of which are underlined by a touch of underwood. The first mouth feel is not only dynamic and smooth, but it also expresses complex and ripe fruit flavors. The fresh and clear finish is accompanied by enlightening notes of cinnamon.

DRINKABILITY

This wine can be enjoyed now or within five years

GROWING SEASON

Following several cool growing seasons, 2013 was characterized much like the 2009 vintage. With bud-break starting in April, the ideal conditions were present for perfect plant development. May was slightly cooler and rainier than average, but sunny weather at the end of the month set the stage for precocious blooms. June began with moderate rainfall, but quickly transitioned into warm summer weather.

The fruit was ready and well-developed to assure rapid and homogeneous maturity. Like the pre-season, autumn was cooler than usual. Fortunately, these conditions aided the 2013 harvest in achieving the ideal acidity/sugar balance and impressive phenolic quality.

HARVEST DATE

Merlot: October 8th
Malbec: October 11th
Cabernet Sauvignon: October 25th
Petit Verdot: November 1st
Cabernet Franc: November 5th

BLEND

Merlot: 82%
Cabernet-Sauvignon: 14%
Malbec: 2,5%
Petit Verdot: 1%
Cabernet-Franc: 0,5%

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. The extraction is very gentle in order to keep the roundness and freshness of the fruit.

AGING

14 to 16 months in a 60/40 split of one and two-yearold French oak barrels. We are not using new oak in order to preserve the freshness of the wine.