



OSOYOOS LAROSE



DRINKABILITY Enjoy now.

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurred in 4 stainless-steel custom-made cone-shaped fermentation tanks for a period of 10 to 15 days at a temperature between 28°C and 33°C.

The caps are hand punched during pigeage. Remontage, or pumping over, takes place using an Italian Francesca pump. Following fermentation, the free-run wine is slowly transferred into oak barrels.

AGING 16 months in 60/40 split of new and one-year-old French oak barrels. 12 months' additional bottle aging.

RACKING Every three months by gravity

FINING Egg whites

BOTTLING DATE April 28–30, 2003

TOTAL PRODUCTION 2,200 cases

BOTTLING CHEMISTRIES

ALCOHOL 13.9%
RS 3.2 g/l
PH 3.89
TOTAL ACIDITY 5.2 g/l tartaric acid

VINTAGE 2001

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

VINEYARD SIZE 60 acres (24.28 ha)

SOIL TYPE Mix of sand, clay,
rock and gravel

GRAPE VARIETIES 66% Merlot
25% Cabernet Sauvignon
9% Cabernet Franc

VITICULTURE

TRELLISING SYSTEM Bi-lateral cordon with
vertical shoot positioning

PLANTING DENSITY 1,606 plants per acre
3,968 plants per ha

YIELDS 23.99 hl/ha

VINE MANAGEMENT Hand leaf thinning
Green harvesting

HARVEST DATE **BRIX AT HARVEST**

Merlot 22.SEP.2001 28
Merlot 01.OCT.2001 28
Cabernet Sauvignon 09.OCT.2001 28
Cabernet Franc 01.OCT.2001 28