



OSOYOOS LAROSE



DRINKABILITY Ideal by 2013.

VINIFICATION

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

The caps are hand punched during pigeage. Remontage, or pumping over, takes place using 3 Italian Francesca pumps. 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. 6 months' additional bottle aging prior to release.

RACKING Every three months by gravity

FINING Egg whites

BOTTLING DATE Beginning of May 2005

TOTAL PRODUCTION 19,700 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.4%
RS 2.3 g/l
PH 3.77
TOTAL ACIDITY 6.8 g/l tartaric acid

VINTAGE 2003

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 75% Merlot
11% Cabernet Sauvignon
6% Malbec
5% Petit Verdot
3% 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 40.00 hl/ha

VINE MANAGEMENT Hand leaf thinning
Green harvesting

HARVEST DATE **BRIX AT HARVEST**

Merlot	29.SEP.2003	27
Cabernet Sauvignon	21.OCT.2003	27
Malbec	29.SEP.2003	25
Petit Verdot	21.OCT.2003	27
Cabernet Franc	22.OCT.2003	27