



Osoyoos Larose



DRINKABILITY Outstanding today, but will improve through 2015.

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurred in 17 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	18 months in 60/40 split of new and one-year-old French oak barrels
RACKING	Every three months by gravity
TOTAL PRODUCTION	18,500 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL	13.5%
RS	3.2 g/l
PH	3.90
TOTAL ACIDITY	6.2 g/l tartaric acid

VINTAGE 2004

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	68% Merlot 21% Cabernet Sauvignon 5% Petit Verdot 4% Cabernet Franc 2% Malbec

VITICULTURE

TRELLISING SYSTEM	Bi-lateral cordon with vertical shoot positioning
PLANTING DENSITY	1,606 plants per acre 3,968 plants per ha
YIELDS	50 hl/ha
VINE MANAGEMENT	Hand leaf thinning Green harvesting

	HARVEST DATE	BRIX AT HARVEST
Merlot	29.SEP.2004	27
Cabernet Sauvignon	25.OCT.2004	27
Malbec	05.OCT.2004	25
Petit Verdot	14.OCT.2004	27
Cabernet Franc	13.OCT.2004	27