



Osoyoos Larose



DRINKABILITY Ready to be enjoyed today but will be truly impressive after 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 16 months in 60/40 split of new and one-year-old French oak barrels

RACKING Every three months by gravity

TOTAL PRODUCTION 20,950 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.8%
RS 1.4 g/l
PH 3.83
TOTAL ACIDITY 6.5 g/l tartaric acid

VINTAGE 2005

APPELLATION Okanagan Valley, VQA
 British Columbia
 Canada

VINEYARD SIZE 80 acres (32 ha)

SOIL TYPE Mix of sand, clay,
 rock and gravel

GRAPE VARIETIES 67% Merlot
 23% Cabernet Sauvignon
 4% 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	27.SEP.2005	27
Cabernet Sauvignon	26.OCT.2005	27
Petit Verdot	20.OCT.2005	27
Cabernet Franc	14.OCT.2005	27
Malbec	09.OCT.2005	27