



Osoyoos Larose



**DRINKABILITY** Exceptional now, but extraordinary in four to six years.

**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** 20,250 cases (6's)

**BOTTLING CHEMISTRIES**

**ALCOHOL** 13.8%  
**RS** 0.46 g/l  
**PH** 4.01  
**TOTAL ACIDITY** 5.7 g/l tartaric acid

**VINTAGE 2006**

**APPELLATION** Okanagan Valley, VQA  
British Columbia  
Canada

**VINEYARD SIZE** 80 acres (32 ha)

**SOIL TYPE** Mix of sand, clay,  
rock and gravel

**GRAPE VARIETIES** 69% Merlot  
20% Cabernet Sauvignon  
4% Petit Verdot  
4% Cabernet Franc  
3% 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	02.OCT.2006	25
Cabernet Sauvignon	25.OCT.2006	24
Petit Verdot	27.OCT.2006	24
Cabernet Franc	25.OCT.2006	25
Malbec	18.OCT.2006	23