



Osoyoos Larose



DRINKABILITY Tempting now, but the true potential will not be realized until 2018.

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 of 28°C.

The caps are hand punched during pigeage. Remontage, or pumping over, takes place using 4 Italian Francesca pumps. Following fermentation, the free-run wine is slowly transferred into oak barrels.

AGING 20 months in 60/40 split of new and one-year-old French oak barrels

RACKING Every three months by gravity

TOTAL PRODUCTION 15,000 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.9%
RS 0.55 g/l
PH 3.82
TOTAL ACIDITY 6.2 g/l tartaric acid

VINTAGE 2007

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

VINEYARD SIZE 80 acres (32 ha)

SOIL TYPE Mix of sand, clay,
rock and gravel

GRAPE VARIETIES 70% Merlot
21% Cabernet Sauvignon
4% Cabernet Franc
3% Petit Verdot
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.2007	25
Cabernet Sauvignon	30.OCT.2007	25
Cabernet Franc	06.OCT.2007	25
Petit Verdot	29.OCT.2007	25
Malbec	04.OCT.2007	24