



OSOYOOS LAROSE



TASTING NOTES

This rich full-bodied wine features a deep intense ruby colour, and deliciously persistent aromas of ripe red raspberry, dark chocolate with toasty caramel and vanilla notes. Opulent notes of blackberry fruit, spice and pepper grace the palate with a well-rounded tannin structure and fruit-driven lingering finish.

DRINKABILITY This wine will age gracefully and can be enjoyed until 2018–2020.

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	18,000 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL	13.9%
RS	0.50 g/l
PH	3.91
TOTAL ACIDITY	5.64 g/l tartaric acid

VINTAGE 2008

APPELLATION	Okanagan Valley, VQA British Columbia Canada
VINEYARD SIZE	80 acres (32 ha)
SOIL TYPE	Mix of sand, clay, rock and gravel
GRAPE VARIETIES	60% Merlot 25% Cabernet Sauvignon 7% Cabernet Franc 5% Malbec 3% Petit Verdot

VITICULTURE

TRELLISING SYSTEM	Bi-lateral cordon with vertical shoot positioning
PLANTING DENSITY	1,606 plants per acre 3,968 plants per ha
YIELDS	55 hl/ha
VINE MANAGEMENT	Hand leaf thinning Green harvesting

	HARVEST DATE	BRIX AT HARVEST
Merlot	06.OCT.2008	25
Cabernet Sauvignon	31.OCT.2008	25
Cabernet Franc	28.OCT.2008	25
Petit Verdot	31.OCT.2008	25
Malbec	14.OCT.2008	24