



TASTING NOTES

In keeping with classic Bordeaux tradition, Pétales d'Osoyoos represents the second wine of Osoyoos Larose. This wine displays a deep, intense colour, and deliciously persistent aromas of ripe red raspberry fruit with toasty caramel and vanilla notes. Rich and full in the mouth with blackberry fruit, spice and pepper.

The wine is characterized by good length in the mouth, a lovely structure and very smooth tannins with a lingering finish. Best served with duck breast, lamb dishes and New York striploin.

DRINKABILITY Best drunk within three years of release.

VINTAGE 2005

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

GRAPE VARIETIES 75% Merlot
14% Malbec
5% Cabernet Sauvignon
5% Petit Verdot
1% Cabernet Franc

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.

VITICULTURE

AGING 16 months in 60/40 split of one- and two-year-old French oak barrels

YIELDS 50 hl/ha

	HARVEST DATE	BRIX AT HARVEST
Merlot	27.SEP.2005	27
Malbec	09.OCT.2005	27
Cabernet Sauvignon	14.OCT.2005	27
Petit Verdot	20.OCT.2005	27
Cabernet Franc	14.OCT.2005	27

RACKING Every three months by gravity

TOTAL PRODUCTION 8,000 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.8%
RS 0.8 g/l
PH 3.8
TOTAL ACIDITY 6.4 g/l tartaric acid