



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. The nose has deliciously persistent aromas of ripe red raspberry fruit with caramel and vanilla notes. Rich and full in the mouth with blackberry fruit, spice and pepper flavours.

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

DRINKABILITY Best drunk within three years of release.

VINTAGE 2006

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

GRAPE VARIETIES 67% Merlot
3% Cabernet Franc
18% Cabernet Sauvignon
4% Petit Verdot
8% Malbec

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurs in 17 stainless-steel custom-made fermentation tanks for a period of 10 days at temperatures between 28°C and 33°C.

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

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	04.OCT.2006	27
Malbec	18.OCT.2006	27
Cabernet Sauvignon	25.OCT.2006	26
Petit Verdot	27.OCT.2006	26
Cabernet Franc	25.OCT.2006	27

RACKING Every three months by gravity

TOTAL PRODUCTION 8,660 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL	13.5%
RS	0.79 g/l
PH	3.9
TOTAL ACIDITY	6.3 g/l tartaric acid