



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 spice and vanilla notes. Rich and full in the mouth with multiple layers of flavours with red berry fruit, plum and pepper.

The wine is characterized by good length in the mouth, 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 2007

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

GRAPE VARIETIES 68% Merlot
19% Cabernet Sauvignon
6% Malbec
4% Cabernet Franc
3% Petit Verdot

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 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.

VITICULTURE

AGING 20 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.2007	25
Cabernet Sauvignon	30.OCT.2007	25
Petit Verdot	29.OCT.2007	25
Cabernet Franc	06.OCT.2007	25
Malbec	04.OCT.2007	24

RACKING Every three months by gravity

TOTAL PRODUCTION 15,500 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.9%
RS 0.35 g/l
PH 3.92
TOTAL ACIDITY 6.2 g/l tartaric acid