



TASTING NOTES

In keeping with classic Bordeaux tradition, Pétales d'Osoyoos represents the second wine of Osoyoos Larose. The wine displays a deep rubis colour, with fresh ripe aromas of red fruits with chocolate and vanilla notes. In the middle of the palate, this wine shows a large amount of complex layers with raspberry, plum and toasted flavour.

The wine is long with smooth and velvet tannins, with a fresh aftertaste. Lots of elegance.

DRINKABILITY Best to drink within four to five years.

VINTAGE 2008

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

GRAPE VARIETIES 80% Merlot
11% Cabernet Sauvignon
6% Petit Verdot
2% Cabernet Franc
1% 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 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 55 hl/ha

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

RACKING Every three months by gravity

TOTAL PRODUCTION 17,750 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.8%
RS 2.20 g/l
PH 3.93
TOTAL ACIDITY 5.96 g/l tartaric acid