



TASTING NOTES

In keeping with classic Bordeaux tradition, Pétales d'Osoyoos represents the second wine of Osoyoos Larose. The wine shows a very intense ruby color with a nose dominated by the freshness of red fruits (cherries), with subtle caramel and vanilla notes. The palate shows a smooth and ample body, with favour of ripe red fruit, cocoa and licorice. The finish is long and fruity, with elegant and fine tannins.

DRINKABILITY Best to drink within four to five years.

2011 VINTAGE

APPELLATION	Okanagan Valley, VQA British Columbia Canada
GRAPE VARIETIES	67% Merlot 13% Cabernet Franc 14% Cabernet Sauvignon 4% Petit Verdot 2% 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. Several pumping over and delestages, take place each day to extract fine and silky tannins. Following fermentation, the free-run wine is slowly transferred by gravity into french oak barrels. The traditional Bordeaux winemaking techniques are used.

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	OCT 20, 2011	25	
Cabernet Sauvignon	NOV 8, 2011	25	
Petit Verdot	NOV 10, 2011	25	
Cabernet Franc	NOV 4, 2011	24	
Malbec	OCT 26, 2011	24	

RACKING Every three months by gravity

TOTAL PRODUCTION 8,000 cases (6's)

BOTTLING CHEMISTRY

ALCOHOL	13.8%
RS	0.65 g/l
PH	3.8
TOTAL ACIDITY	6.7