



PÉTALES D'OSOYOOS 2015



OSOYOOS LAROSE PETALES D'OSOYOOS

The approachable Pétales d'Osoyoos is fruity and intense with velvety tannins. In the old-world tradition of most Bordeaux Estates, Osoyoos Larose makes two wines of every vintage. Lots with more tannins and aging potential are reserved for Le Grand Vin. The remainder is used to create our second wine, Pétales d'Osoyoos. Extraordinary value for the wine enthusiast, Pétales d'Osoyoos is best enjoyed within three years of its release.

WINEMAKER'S NOTES

Pétales 2015 has a very ripe fruity nose, with intense blackberry, a touch of leather and lightly toasted characteristics. The palate is soft with smooth tannins and offers great balance with flavours of ripe black fruit. A hint of smoke gives this wine a great finish. Enjoy it with some grilled ribs and many friends!

DRINKABILITY

This wine can be enjoyed now or within five years.

GROWING SEASON

2015 was one of the warmest vintages. Springtime was warmer than normal, with some record-breaking temperatures for Osoyoos. This resulted in an early bud break and flowering. From the end of May to mid-September, the temperatures were warmer than any other year, even surpassing 1998 which was the warmest growing season on record. Veraison also came earlier. In September, the warm temperatures continued with some precipitation that helped to cool down the vines which in turn helped the tannins ripen perfectly. And with that, the harvest also came earlier.

HARVEST DATE

Merlot: September 12th
Malbec: September 24th
Cabernet Franc: September 22nd
Cabernet Sauvignon: October 5th
Petit Verdot: October 9th

BLEND

Merlot: 76%
Cabernet Sauvignon: 11.5%
Cabernet Franc: 10.5%
Petit Verdot: 1%
Malbec: 1%

VINIFICATION

We carefully separated and picked each block. The grapes are hand sorted, destemmed and crushed at the winery. Fermentation occurs in custom-made cone-shaped tanks. Each lot is tasted everyday to adapt the skin contact time to the vintage and wine feature. The extraction is very gentle in order to keep the roundness and freshness of the fruit.

AGING

12 months in a combination of two and three-year old French oak barrels. Our 5 varieties are blended and bottled after aging, to preserve freshness.