



PÉTALES D'OSOYOOS 2014



OSOYOOS LAROSE PÉTALES 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 2014 has an intense fruity nose full of raspberry, strawberry and a touch of licorice. The mouth is soft with smooth tannins and great balance that carry through to the finish. A easy drinking red wine that pairs well with grilled meats and good friends.

DRINKABILITY

This wine can be enjoyed now or within five years

GROWING SEASON

2014 offered exemplary growing conditions throughout BC, the 2014 vintage has proven to be fantastic. With a dry spring, the growth was steady with warm temperatures and bud-breaking starting earlier in the year. Summer months the temperate remained consistent leading to wonderfully balanced mature fruit. A cool September slowed down the sugar development but keeping the ripe flavours and soft tannins.

HARVEST DATE

Merlot: September 29th
Malbec: October 14th
Cabernet Franc: October 20th
Cabernet Sauvignon: October 30th
Petit Verdot: November 2nd

BLEND

Merlot: 82%
Cabernet Sauvignon: 9%
Cabernet Franc: 7%
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

14 to 16 months in a 60/40 split of one and two-year old French oak barrels.