



OSOYOOS LAROSE



DRINKABILITY Enjoy now but will improve by 2013.

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurred in 7 stainless-steel custom-made cone-shaped fermentation tanks for a period of 10 days at a temperature between 28°C and 33°C.

The caps are hand punched during pigeage. Remontage, or pumping over, takes place using 2 Italian Francesca pumps. Following fermentation, the free-run wine is slowly transferred into oak barrels.

AGING 16 months in 60/40 split of new and one-year-old French oak barrels. 6 months' additional bottle aging prior to release.

RACKING Every three months by gravity

FINING Egg whites

BOTTLING DATE Beginning of May

TOTAL PRODUCTION 6,775 cases (6's)

BOTTLING CHEMISTRIES

ALCOHOL 13.6%
RS 3.0 g/l
PH 3.87
TOTAL ACIDITY 5.3 g/l tartaric acid

VINTAGE 2002

APPELLATION Okanagan Valley, VQA
British Columbia
Canada

VINEYARD SIZE 60 acres (24.28 ha)

SOIL TYPE Mix of sand, clay,
rock and gravel

GRAPE VARIETIES 57% Merlot
19% Cabernet Sauvignon
12% Malbec
7% Cabernet Franc
5% Petit Verdot

VITICULTURE

TRELLISING SYSTEM Bi-lateral cordon with
vertical shoot positioning

PLANTING DENSITY 1,606 plants per acre
3,968 plants per ha

YIELDS 23.99 hl/ha

VINE MANAGEMENT Hand leaf thinning
Green harvesting

	HARVEST DATE	BRIX AT HARVEST
Merlot	01.OCT.2002	28
Cabernet Sauvignon	24.OCT.2002	28
Cabernet Franc	23.OCT.2002	28
Malbec	26.SEP.2002	26
Petit Verdot	23.OCT.2002	28