



Vintage
2012



PÉTALES D'OSOYOOS

In 1998, Groupe Taillan—co-owner of the prestigious Château Gruaud Larose in the Saint-Julien appellation, classified as a Deuxième Cru Classé in 1855—created the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia. From this exceptional terroir two wines are produced: Osoyoos Larose Le Grand Vin and Pétales d'Osoyoos which, in keeping with classic Bordeaux tradition, shows fruit intensity and elegance.

WINEMAKER'S NOTES

The 2012 vintage features an intense Grenat color. The nose is fruit forward with a very high intensity of fresh red fruit in balance with notes of vanilla. On the palate, the wine offers a very good balance, with an elegant and round body. The finish is smooth and reminiscent of the fruit intensity from the nose.

DRINKABILITY

This wine can be enjoyed now or within five years.

GROWING SEASON

After two technical vintages in a row, the 2012 vintage is a return to a typical dry, warm growing season which ensures ideal fruit development and serves as reminder of the amazing potential of the Okanagan Valley. All stages took place under nearly ideal conditions allowing the grapes to reach a uniformly perfect maturity, with small concentrated berries. The maturity analysis yielded record levels of anthocyanins and tannins.

The summer condition ensured an ideal growing season resulting in a slightly reduced workload for our vineyard crew. Because of the warm days that occurred throughout the summer, we closely monitored vine water stress and irrigation data in order to maintain a perfect water stress evolution. This work has been adapted to the vintage with a lower leaf removal zone.

HARVEST DATE

Merlot: October 16th
Cabernet Sauvignon: November 7th
Petit Verdot: November 13th
Cabernet Franc: November 1st
Malbec: October 18th

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. We are not using new oak in order to preserve the freshness of the wine.

VINIFICATION

We carefully separated and picked each homogeneous area. 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

GRAPE VARIETIES

Merlot : 67%
Cabernet Sauvignon: 16%
Petit Verdot: 1%
Cabernet Franc : 15%
Malbec : 1%