



PÉTALES D'OSOYOOS 2016



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 tannin 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 2016 is a very fruit forward Bordeaux blend, with cherry notes on the nose, and a touch of lightly toasted leather. The palate is well balanced with flavours of red berries and smooth and supple tannins. The finish is long with notes of toasted red berry fruit. Enjoy this wine with grilled meats and the company of many friends!

DRINKABILITY

This wine can be enjoyed now, or can be aged for up to 5 years.

GROWING SEASON

2016 is an excellent vintage. It started with an atypical spring with extremely warm weather temperatures. Budbreak was the earliest on record break and was followed by early flowering. With mean temperatures in July in the low 20s, the flavours were developing without any jammy notes. August brought hot, dry weather typical of the Okanagan Valley. In September the cooler temperatures gave the tannins time to perfectly ripen without changing the flavour of the red berry fruit.

HARVEST DATE

Merlot: September 20th
Cabernet Franc: September 28th
Malbec: September 30th
Cabernet Sauvignon: October 25th
Petit Verdot: October 30th

BLEND

Merlot: 81%
Cabernet Sauvignon: 10%
Cabernet Franc: 7%
Petit Verdot: 1%
Malbec: 1%

VINIFICATION

We carefully separate each block. The grapes are hand sorted, then destemmed and crushed at the winery. The fermentation is done in stainless steel cone-shape tanks, with gentle extraction to give smooth tannins and to keep the fruitiness of the wine.

AGING

During 12 months, each variety is aged separately in two and three years old French oak barrels. We really work to preserve the freshness of Pétales. Our 5 varieties are blended after aging, before bottling.