



TASTING NOTES

In keeping with classic Bordeaux tradition, Pétales d'Osoyoos represents the second wine of Osoyoos Larose. The wine displays a deep ruby colour with a complex nose of red fruits, pepper, caramel and vanilla notes. The mid-palate shows complex layers with raspberry, cherry and toasted flavours. The finish is long and smooth with ripe tannins, elegance and finesse.

DRINKABILITY Best to drink within four to five years.

VINTAGE 2010

APPELLATION	Okanagan Valley, VQA British Columbia Canada
GRAPE VARIETIES	58% Merlot 16% Cabernet Franc 17% Cabernet Sauvignon 5% Petit Verdot 4% Malbec

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurs in 17 stainless-steel custom-made fermentation tanks for a period of 10 days at a temperature of 28°C.

The caps are hand punched during pigeage. Remontage, or pumping over, takes place using 4 Italian Francesca pumps. Following fermentation, the free-run wine is slowly transferred into oak barrels.

VITICULTURE

AGING	20 months in 60/40 split of one- and two-year-old French oak barrels	
YIELDS	45 hl/ha	
	HARVEST DATE	BRIX AT HARVEST
Merlot	13 OCT. 2010	25
Cabernet Sauvignon	3 NOV. 2010	24
Petit Verdot	4 NOV. 2010	23
Cabernet Franc	2 NOV. 2010	24
Malbec	19 OCT. 2010	23
RACKING	Every three months by gravity	
TOTAL PRODUCTION	10,100 cases (6's)	
BOTTLING CHEMISTRY		
ALCOHOL	13.85%	
RS	1.3 g/l	
PH	3.91	
TOTAL ACIDITY	6.5 g/l tartaric acid	