



OSOYOOS LAROSE



OSOYOOS LAROSE 'LE GRAND VIN'

Osoyoos Larose 'Le Grand Vin' is the result of centuries-old Bordeaux tradition deployed on an exceptional Canadian terroir. 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.

WINEMAKER'S NOTES

This excellent vintage shows aromas of black currant, plum, and fresh vanilla, with hints of black pepper and cigar. A supple, creamy entry is followed by intense flavors of ripe black cherry and dark chocolate, finishing with lingering black fruit and savory spice. Intense fruit, bright acid and sturdy tannins promise resilience and longevity.

GROWING SEASON

After two technical vintages in a row, the 2012 vintage is a return to a typical dry, warm growing season ensuring ideal fruit development, serving as a reminder of the excellent 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 showed record levels of anthocyanins and tannins.

The summer condition ensured ideal growing conditions resulting in a slightly reduced workload for our vineyard crew. Because of the warmer days, we had to closely monitor vine water stress and irrigation data in order to ensure a perfect water stress evolution. Leaf removal height was decreased for this vintage to match the conditions of the warmer summer.

HARVEST DATE

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

Short pump overs are done regularly each day to extract only fine tannins which give elegance and structure to the "Grand Vin". The skin contact lasts around 25 days until the wine reaches a "Grand Crus" concentration and complexity level.

AGING

18-20 months in a 60/40 split of new and one year-old French oak

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 contact time to the vintage and wine feature.

BLEND

Merlot: 50%
Cabernet Sauvignon: 24%
Petit Verdot: 13%
Cabernet Franc: 9%
Malbec: 4%