



OSOYOOS LAROSE



TASTING NOTES

This rich full-bodied wine features a deep intense ruby colour, and deliciously persistent aromas of ripe red raspberry, dark chocolate with toasty caramel and vanilla notes. Opulent flavours of blackberry fruit, spice and pepper grace the palate with a well-rounded tannin structure and fruit-driven lingering finish.

VINIFICATION

Grapes are hand sorted upon arrival at winery, destemmed and crushed. Fermentation occurs in 17 stainless-steel custom-made cone-shaped 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.

AGING	20 months in 60/40 split of new and one-year-old French oak barrels
RACKING	Every three months by gravity
TOTAL PRODUCTION	16,000 cases (6's)

BOTTLING CHEMISTRY

ALCOHOL	13.87%
RS	0.47 g/l
PH	3.94
TOTAL ACIDITY	6.1 g/l tartaric acid

VINTAGE 2009

APPELLATION	Okanagan Valley, VQA British Columbia Canada
VINEYARD SIZE	80 acres (32 ha)
SOIL TYPE	Mix of sand, clay, rock and gravel
GRAPE VARIETIES	58% Merlot 26% Cabernet Sauvignon 7% Cabernet Franc 2% Malbec 7% 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	55 hl/ha
VINE MANAGEMENT	Hand leaf thinning Green harvesting

	HARVEST DATE	BRIX AT HARVEST
Merlot	30 SEPT. 2009	26
Cabernet Sauvignon	17 OCT. 2009	25
Cabernet Franc	15 OCT. 2009	25
Petit Verdot	19 OCT. 2009	23
Malbec	6 OCT. 2009	24