



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

The 2010 vintage is reminiscent of a Bordeaux Grand Cru produced at the same latitude, displaying a deep ruby color and a rich and complex nose with aromas of ripe raspberry, black currant, dark chocolate and espresso. This wine is well balanced with impressive volume, and the tannins - while still young, will round up with time, giving way to an elegant structure.

GROWING SEASON

2010 was a challenging year in the Okanagan Valley with cool weather and record levels of rainfall in the Spring. However, warm and sunny conditions at the end of September and start of October allowed the grapes to reach a perfect maturity.

2010 was a "technical" vintage yielding a wine with superb concentration, aromas and tannins - A result of shrewd and timely decision-making. We carefully thinned the canopy in order to maximize good growth and concentrate the energy of the vine toward the best fruit. The decision to rigorously limit the yield per vine, and remove leaves to maintain an open canopy, allowed the fruit to reach an excellent ripeness.

HARVEST DATE

Merlot: October 10th
Malbec: October 19th
Cabernet Franc: October 28th
Cabernet Sauvignon: November 2nd
Petit Verdot: November 5th

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.

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.

AGING

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

BLEND

Merlot: 67%
Cabernet Sauvignon: 20%
Petit Verdot: 6%
Cabernet Franc: 4%
Malbec: 3%