



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 2011 vintage features a very deep, intense colour. The nose is rich and complex with toasty caramel and espresso aromas, opulent blackcurrant notes, spices and eucalyptus. The Cabernet-Sauvignon typicity is more present than in older vintages (33 % of the blend). Ripe velvety tannins enrobe a silky texture. The acidity and tannin structure promise a very long life ahead.

GROWING SEASON

2011 was a long and cool growing season with excellent potential. The bud burst happened late in the spring, followed by spring rains and warm weather which allowed the vines to grow quickly. The months of August and September were warm and sunny but without the typical extreme daytime heat of the South Okanagan. The incredible fall period allowed the perfect maturity of each varietal.

At Osoyoos Larose we carefully removed selected shoots from the spring aggressive growth in order to thin the canopy, and enhance air movement around bunches. Leaf removal was also focused on the east side of the vines to improve sunlight penetration. The decision to rigorously limit yield per vine allowed the fruit to reach an excellent ripeness.

HARVEST DATE

Merlot: October 20th
Cabernet Sauvignon: November 9th
Petit Verdot: November 16th
Cabernet Franc: November 4th
Malbec: October 21st

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: 48%
Cabernet Sauvignon: 33%
Petit Verdot: 10%
Cabernet Franc: 6%
Malbec: 3%