



OSOYOOS LAROSE

Le Grand Vin
2013



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

At first the nose offers fresh, intense notes of cassis, blueberry and mulberry. This is followed by complex aromas of mocha, vanilla and dark fruits like plum, black currant, and black cherry. The texture is silky, rich and elegant, while the tannins are structured and powerful, but ripe and well integrated. The palate is very well balanced with excellent acidity.

GROWING SEASON

Following several cool growing seasons, 2013 was characterized much like the 2009 vintage. With bud-break starting in April, the ideal conditions were present for perfect plant development. May was slightly cooler and rainier than average, but sunny weather at the end of the month set the stage for precocious blooms. June began with moderate rainfall, but quickly transitioned into warm summer weather.

The fruit was ready and well-developed to assure rapid and homogeneous maturity. Like the pre-season, autumn was cooler than usual. Fortunately, these conditions aided the 2013 harvest in achieving the ideal acidity/sugar balance and impressive phenolic quality.

HARVEST DATE

Merlot: October 8th
Cabernet Sauvignon: October 25th
Petit Verdot: November 1st
Cabernet Franc: November 5th
Malbec: October 11th

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.

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

BLEND

Merlot: 57%
Cabernet Sauvignon: 16%
Petit Verdot: 6%
Cabernet Franc: 17%
Malbec: 4%