



Osoyoos
Larose

LE GRAND VIN 2016



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

Le Grand Vin 2016 is a very balanced wine. The harmony between the freshness and fruit and the power of the tannins give a voluptuous mouthfeel with a very nice finish.

GROWING SEASON

Winter 2016 was nice in the Okanagan Valley with no extended periods of freezing temperatures and no bud damage. An unusually hot spring led to an early and vigorous growing season. Cooler summer temperatures allowed the fruit to develop flavour complexity, balanced tannins and natural acidity. It is, by all accounts, an excellent vintage.



HARVEST DATE

Merlot: September 20th
Malbec: October 10th
Cabernet Franc: October 12th
Cabernet Sauvignon: October 26th
Petit Verdot: October 28th

BLEND

Merlot: 62.5%
Cabernet Franc: 7.7%
Cabernet Sauvignon: 12.5%
Petit Verdot: 11.8%
Malbec: 5.5%

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 Cru" concentration and complexity level.

AGING

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