



Osoyoos
Larose

LE GRAND VIN 2017



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 Deuxieme 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 2017 is a very smooth version of Osoyoos Larose. This wine has a great balance between the ripe fruit, the volume in the mouth and the smooth tannins.

DRINKABILITY

Always a question of taste but this wine will age gracefully and can be enjoyed after 10 or 15 years.

GROWING SEASON

Winter 2017 was a classic cold Canadian winter, with some extended periods of freezing temperatures. Spring was extremely wet throughout southern BC, with precipitation for most areas in the order of 150 to 250 per cent of normal. Budbreak delayed generally two to three weeks later. Then Okanagan Valley's summer dry weather began in June and precipitation was extremely limited. On average in 2017, we saw smaller berry size, very concentrated, and with great aromas.

HARVEST DATE

Merlot: September 27th
Malbec: October 3rd
Cabernet Franc: October 26th
Cabernet Sauvignon: October 29th
Petit Verdot: November 1st

BLEND

Merlot: 61.4%
Cabernet Franc: 14%
Cabernet Sauvignon: 12%
Petit Verdot: 7.6%
Malbec: 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 barrels.