



Osoyoos
Larose

LE GRAND VIN 2019



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, the renowned French Groupe Taillan planted the Osoyoos Larose estate on an 80-acre bench overlooking the magnificent Lake Osoyoos in the south Okanagan Valley of British Columbia. The aim of this ambitious project was to create two iconic wines which would perfectly showcase the exceptional terroir of the Okanagan valley.

WINEMAKER'S NOTES

Dark cherries and plum on the nose giving way to cigar and coffee. In the mouth, a perfect balance between ripe tannins and a velvety texture with fresh acidity.

DRINKABILITY

Like any Osoyoos Larose vintage this wine will age gracefully over the next 10 to 15 years. Over time the tannins will mellow out and more tertiary will develop.

GROWING SEASON

The 2019 vintage was a classic Okanagan vintage. The spring was warm and dry with budbreak slightly earlier than usual occurring at the end of April. May and June saw warm weather with the occasional rain. July and August were a classic hot and dry Okanagan summer with highs in the low 40's, the cool nights and rain at the end of August helped keep freshness in the berries. The long and warm autumn helped the crop ripen perfectly.

HARVEST DATE

Merlot: 1st of October
Malbec: 3rd of October
Cabernet Franc: 16th of October
Cabernet Sauvignon: 18th of October
Petit Verdot: 19th of October

BLEND

Merlot: 65%
Cabernet Franc: 16%
Cabernet Sauvignon: 7%
Petit Verdot: 5%
Malbec: 7%

VINIFICATION

We carefully separated and picked each block by hand. The grapes are hand-sorted, destemmed, and crushed at the winery. Fermentation occurs in custom-made conical tanks. Each lot is tasted daily to adapt the skin contact. The skin contact lasted around 25 days until the wine reached the perfect concentration. MLF in tank.

AGING

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