



Osoyoos Larose Le Grand Vin Vertical The Pinnacle of Canadian Winemaking

Tuesday October 15, 2024

Registration: 6:00 PM, Tasting: 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Price (including HST) Member: \$115; Guest/Non-Member: \$140

For our October event, the **Toronto Vintners Club** is thrilled to present a vertical tasting of Osoyoos Larose Le Grand Vin - a premier name in Canadian winemaking from British Columbia's Okanagan Valley. Established in 2001 through a collaboration between Bordeaux's Château Larose and the Osoyoos Indian Band, the winery has garnered acclaim for its high-quality wines and innovative approach. The flagship wine, Le Grand Vin, embodies the winery's dedication to blending Old World traditions with New World innovations.

A vertical tasting of Le Grand Vin provides a fascinating exploration of how this wine evolves across different vintages. Each vintage reflects the unique climatic conditions and growing season of that year, offering insights into how time and terroir influence the wine's character. With the inaugural 2001 vintage included in the line-up, we offer the rare opportunity to experience youthful vibrancy developing towards mature elegance of older vintages, while highlighting Le Grand Vin's remarkable aging potential and consistency.

The Okanagan Valley's unique microclimate, characterized by warm, sunny days and cool nights, creates an ideal environment for grape growing. The region's diverse soils, including sandy loam and gravel, add depth and complexity to the wines. Osoyoos Larose employs meticulous vineyard management and sustainable practices to ensure the highest quality fruit. Le Grand Vin is a Bordeaux-style blend, primarily composed of Merlot, Cabernet Sauvignon, and Cabernet Franc, with smaller amounts of Petit Verdot and Malbec. This blend pays homage to Bordeaux traditions while showcasing the Okanagan Valley's distinct terroir. The wine is known for its deep ruby color and complex aromatic profile, offering ripe dark berries, cassis, and plum, along with hints of cedar, tobacco, and earthy minerality. On the palate, it reveals a rich, full-bodied character with well-integrated tannins and balanced acidity. Flavors of blackberry, blackcurrant, and dark chocolate are complemented by vanilla and spice from oak aging, leading to a long, elegant finish.

The winemaking process at Osoyoos Larose involves hand-harvesting and sorting grapes to ensure only the finest fruit is used. Fermentation occurs in small, temperature-controlled stainless steel tanks, allowing precise management of extraction. The wine then ages in French oak barrels for up to 18 months, adding complexity and structure.

Le Grand Vin stands as a testament to Osoyoos Larose's winemaking expertise and the exceptional terroir of the Okanagan Valley. Its ability to age gracefully makes it a favorite among collectors and enthusiasts. With its sophisticated profile and remarkable balance, Le Grand Vin continues to affirm Osoyoos Larose's position as a leading producer in Canada's wine industry. Osoyoos Larose and Le Grand Vin exemplify the harmonious blend of tradition and innovation, showcasing the best of Canadian winemaking. Each bottle reflects the winery's commitment to excellence, making Le Grand Vin a distinguished choice for those seeking a premier expression of Canadian wine.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

REGISTER/ BUY TICKETS online at [Osoyoos October 15, 2024](#) and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, September 10. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. In order to maximize everyone's tasting experience, we ask that you please refrain from wearing scented products.



Tasting Notes and Information

Osoyoos Larose Le Grand Vin

(Prices are as of date of purchase)

2001 Le Grand Vin

N/A

"Osoyoos Larose was established to create single-vineyard Bordeaux-inspired blends. Since the release of the first vintage in 2001, this big, bold, rich wine, with its characteristic cassis, blueberry, vanilla and rock-solid structure, has been a consistent high point in Canadian winemaking. Truly a world-class powerhouse of a wine."

2011 Le Grand Vin

\$98

"Persistent in its earth-amalgamated, soil-manic, reductive-rangy time-honoured manner. The vintage is a conundrum, far from obvious in nature and hard to figure. The Grand Vin '11 is like a bedouin, wanderer, desert nomad. It can't be tied down, near as it can be figured.. High quality roasted bones and proper mis-en-place are taking over from the Franc-currant greenness and yet the tannins are pluralized like few Okanagan peers. Dusty chocolate is everywhere.."

Michael Godel, Wine Align

2012 Le Grand Vin

\$90

"It takes less than two seconds to recognize the level of quality in Le Grand Vin. There is a sense of balance and poise that rises above and beyond itself. The volatility on the nose is embraced by beautiful restraint and the calm has set, in long before the fruit, acidity and tannin even know. Gorgeous berry fruit and equanimity from wood so far from the arena of the obnoxious is so palpable. I believe some may see this as a soft Osoyoos Larose but the contrariety has to be seen. The structure is predicated on all the right moves and characterful planes. All great wines should drink well young, as this does and will continue to do so for up to two decades.."

Michael Godel, Wine Align

2013 Le Grand Vin

\$83

"Bold, elegant and beautifully matured although still with a great deal of life left. The 2013 is a blend of 57% merlot, 16% cabernet sauvignon, 17% cabernet franc, 4% malbec and 6% petit verdot. Aromatic with plenty of blue fruit, rose and violets with red pepper and cassis turning to blackberry and blackberry bud. Tannins are becoming velvety. Excellent concentration and length.."

Sara d'Amato, Wine Align

2014 Le Grand Vin

\$76

"..This is a classic and yet so avant-garde Osoyoos Larose, right bankish and balanced as not recent past before. It's actually quite light, reserved and lithely mineral-chalky, weighted evenly between all its necessary factions but leaning in the direction of fruit, supported by understated if geometrical structure. Very impressive, firm in gesture, positioned directly along intersectional lines of a graphed zone, meeting at the ante-vanishing point.."

Michael Godel, Wine Align

2015 Le Grand Vin

\$70

"An iconic red blend from the Okanagan Valley, the 2015 Osoyoos Larose is merlot-driven, bringing bright violet, raspberry, black cherry and blueberry notes on the nose and an underlying smoky component. On the full-bodied palate it leads with blueberry skin, plum and blackberry notes wrapped in medium tannins and a woody, slightly smoky note.."

Ben Sigurdson, Wine Align

2016 Le Grand Vin

\$64

"This a full bodied, dense and chewy red from an earnest project created in the 1990s in west Osoyoos, where the Bordeaux varieties are combined to create a serious if not very charming red at the moment. This has lifted aromas of blackcurrant jam, cedar, sage-like herbs and oak. Quite complex. As always it is a rather blunt with sandy tannin, so further age is required. The length is excellent to outstanding.."

David Lawrson, Wine Align

2017 Le Grand Vin

\$59

"Bold and appealing, this chalky, tannic red blend led by merlot has great presence en bouche with a most compelling texture. Ripe tannins but still with a youthful graininess on the palate with pitch-perfect ripeness. Harmonious at present yet built for longer aging.."

Sara d'Amato, Wine Align