



OSOYOOS LAROSE

OKANAGAN VALLEY

ESTATE STORY
Our History,
Our Philosophy,
Our Identity

Osoyoos Larose Milestones

1998	Osoyoos Larose is founded by the Merlaut family (Groupe Taillan) in partnership with Vincor
2001	First vintage of Le Grand Vin
2005	First vintage of Pétales d'Osoyoos
2013	The Merlaut family becomes sole owner
2018	Le Grand Vin is served at the G7 Summit in La Malbaie, Quebec
2019	Michael Kullmann joins the estate
2020	Thomas Duclos begins consulting for the estate
2022	Le Grand Vin 2022, the first vintage in the new packaging
2023	First vintage of Le Grand Vin Blanc
2025	Replanting of 14.5 hectares after the 2024 frost; new identity adopted
2026	Launch of the new identity and of Le Grand Vin Blanc 2023

Our story

Every bottle begins with a place, and a family who believed in it.

Ours is a single vineyard on a wild bench above Osoyoos Lake, at the southern edge of the Okanagan, where the Old World came to meet the New. In 1998, the Merlaut family of Bordeaux chose this land and set out to raise from it a grand cru.

The land was chosen with care by the Merlaut family, whose expertise recognised a hidden gem capable of producing exceptional grapes. The Merlaut family founded Osoyoos Larose in partnership with Vincor and, in 2013, became its sole owner. At its head today is Raphaël Merlaut, owner of the estate, who carries the same conviction his family brought here: one site, one long view, and no shortcuts.

The name holds both halves of the story. Osoyoos, for the place. Larose, for the family's Bordeaux roots. Bordeaux brought the blending culture, the plot-by-plot discipline and the patience; Osoyoos brought the light, the lake and a landscape unlike anything in France.

The Merlaut family's ambition has held since the beginning: to capture the identity of a place, and to let the land speak through the glass — each vintage telling its story. Le Grand Vin came first, in 2001, and has been the estate's signature ever since, poured for heads of state at the G7 Summit in 2018. Pétales d'Osoyoos followed in 2005. The first Le Grand Vin Blanc was harvested in 2023. With the 2022 red and the 2023 white, the estate opens a new chapter: a new identity, a new packaging, and a vineyard rebuilt for the next thirty years.

The place

The estate is one vineyard of 30 hectares in a single block, the only one of its kind in the valley. It runs down a hillside on the west side of Lake Osoyoos, where the slope drains naturally toward the water and the rocky mountains behind it throw a protective shadow in the hottest hours of the afternoon.

The South Okanagan sits in Canada's rain shadow. It is a stark, semi-arid country with more than 2,000 hours of sunshine a year and the northern tip of the desert-like Columbia Plateau. It holds Canada's only xeric shrubland ecosystem, and the vineyard borders a natural reserve. Sage grows wild along the rows. The lake moderates the extremes and stretches the growing season; the constant movement of air keeps the vines dry and healthy.

Under the vines the soils change every few metres: silt, clay and sand laid down in bands, each with its own drainage and its own mineral signature. That is why the vineyard was designed as a mosaic. Thirty-four plots, framed one by one to match variety to soil and exposure, and picked and fermented separately so that each can speak in the blend. It is a fragile place as much as a beautiful one. Everything we do in the vineyard starts from that.



Farming for the land

Our motto is on the coat of arms: For the Land. It is a working principle before it is a slogan. We farm a single vineyard on the edge of one of the rarest ecosystems in the country, in a climate that brings a new challenge every year. To farm here is to return each season with humility. The land teaches, and we learn: year after year we understand it better, and vintage after vintage we help it thrive and reveal more of its full potential.

Water is the scarcest thing in this valley, and we treat it that way. Soil probes and plant readings tell us what the vines actually need, and precision irrigation gives them that and no more. Pruning is adapted plot by plot to the vine and the season rather than to a calendar.

Around and through the vineyard, hedgerows of native shrubs and the sage of the surrounding shrubland are kept and extended as corridors for birds, pollinators and the predators of the pests we would otherwise have to spray for. The wildlife of the reserve next door is not kept at bay; it is part of the balance we depend on.

This is a long-term commitment, and it has been tested. After the frost of 2024 we replanted 14.5 hectares in 2025, choosing varieties and rootstocks suited to the site and redrawing the plots for the next generation of the vineyard. We took the chance to expand the plantings of Sauvignon Blanc and Sémillon for the white.

The same respect carries into the winery: hand-picked fruit, gravity-fed movement to avoid pumping and bruising, minimal sulphites, and a light bottle with no metal on it. None of this is about a certificate. It is about being able to look at this hillside in thirty years and recognise it.

The wines

We make three wines, all from the same 30 hectares, all blends. Blending is the Bordeaux habit we never gave up: a single variety can show a season, but only an assembly of plots can show a whole place.

Le Grand Vin



The estate's signature since the first vintage in 2001. Le Grand Vin is built on Merlot, with Cabernet Sauvignon, Petit Verdot, Cabernet Franc and Malbec, each grown on the plots that suit it and fermented apart before the final assembly. It was the wine served to heads of state at the 2018 G7 Summit in Charlevoix.

The 2022 vintage opens a new chapter. The style has moved toward more freshness and finer oak, so that the wine is a pleasure the day it is released and still has the structure to age for a decade or more. It is also the first vintage in the new packaging: a lighter bottle, wax in place of a metal capsule, a Diam cork chosen for a clean and even evolution, and a recycled-paper label carrying an engraving of the lake, the vineyard and the mountains behind it.

Le Grand Vin Blanc



Le Grand Vin Blanc was born of a conviction: that certain plots of the estate, warmed by the desert light and cooled by the lake, could carry a white with the poise of the great Bordeaux blends. Sauvignon Blanc and Sémillon were planted there for that purpose. The first vintage is 2023.

Sauvignon Blanc brings the aromatic lift and the citrus edge of a desert terroir; Sémillon brings the structure, the honeyed depth and the silky texture. The fruit is hand-picked and each plot is vinified on its own before the blend. The ambition is simple to state and hard to reach: to make the Canadian reference for this blend, in the image of the great whites of Bordeaux.

Pétales d'Osoyoos

The estate's second wine, made since 2005. Pétales is drawn from the same vineyard and the same varieties as Le Grand Vin, selected for a rounder, earlier-drinking expression. It is the most direct introduction to what this hillside tastes like.

A new identity, drawn from the land

The estate's emblem is a coat of arms and a hand-drawn wordmark, designed for Osoyoos Larose and for nowhere else. It was designed to hold two ideas at once. Time, between the history of the family and the youth of the estate. And place, this stretch of wild, sunlit country where the wines are born.



- **The creature.** At the centre of the shield stands a fabulous beast in gold, part lion, part winged and serpent-tailed. It stands for the meeting of the four elements here, earth, air, water and fire, and for the alliance of the vine with a landscape that is still wild. The gold is the precious metal of heraldry, and the ambition of the wine.
- **The Y.** Behind the creature, a pale blue Y runs across the white field. In heraldry it is a pall, rare and classic. Here it is a map: the shape of the waters narrowing at the foot of the lake, the place the Syilx people named Osoyoos, and the place that gave the estate its name.
- **White and blue.** The white field is the light of the valley. The blue is the sky that fills every view here, softened with grey to sit beside the sage.
- **Sage and rose.** The shield is framed in sage, the plant of the South Okanagan shrubland that grows wild around the vineyard. Below it, a single red rose: Larose, the Bordeaux half of the name.
- **The motto.** *For the Land*, on the ribbon. The study and respect of this terroir come first, and every wine is a true expression of it.

The name itself is drawn by hand in a typeface made for the estate, set on two lines of equal length so that the place and the family carry the same weight. Perpetua, the classical serif that inspired it, accompanies it in print; Avenir is used where a cleaner, modern voice is needed.

The same language runs through the new packaging of Le Grand Vin: the engraving of the lake on the label, wax instead of metal, and gold on the creature alone.

The people



Raphaël Merlaut, Owner. Owner of the estate and ambassador of the Merlaut family, Raphaël carries the family's commitment to Osoyoos Larose and sets its direction: one vineyard, three wines, and no shortcuts.



Michael Kullmann, Estate Director and Winemaker. Trained in Bordeaux (Bordeaux Sciences Agro) with time at Château Olivier and Château Brillette, Michael joined the estate in 2019 as vineyard manager and has led the vineyard, the winery and the estate since. He drove the replanting after the 2024 frost and the evolution of style that begins with the 2022 vintage.



Malo Marcel, Head of Viticulture. Malo runs the vineyard day to day: plot by plot, the cover crops, the pruning, the water and the balance between the vines and the wild country around them.



Thomas Duclos, Consulting Oenologist. One of the leading consultants of the new generation in Bordeaux, working with estates such as Château Figeac, Château Canon and Château Giscours. Thomas has advised Osoyoos Larose since 2020 and has been part of the technical direction ever since, in the vineyard and in the winery.