

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

COUNCIL'S PUNCH BOWL
SAUVIGNON BLANC

THE GANTON AND LARSEN PROSPECT WINERY IS A TRIBUTE TO THE OKANAGAN VALLEY'S RICH AND COLOURFUL HISTORY, GEOGRAPHY AND INCREDIBLE WINES.

The wines pay homage to the Ganton and Larsen families; original and longstanding land-owning partners of the winery. The grapes are sourced from vineyards all across the Okanagan Valley, allowing for diversity, consistency and distinctiveness. Each varietal features a gem; a historical place, figure, animal or item from the Okanagan Valley, commemorated by original artwork from local Okanagan artists.

2010 VINTAGE REPORT

The season started very mild in February and March, followed by cooler-than-average temperatures in April and budbreak occurred during the 3rd week of April. The Okanagan heat finally arrived on July 5th and the warm sunny weather continued through the end of August. Our viticulture team monitored conditions and were well prepared knowing a late harvest was imminent. September followed with wet and colder-than-normal temperatures on the ground. Careful vineyard management and a reduction of yields combined with a hot, dry October in the Okanagan allowed grapes to fully develop. Harvest began on September 23rd and ended on November 8th followed by an early Icewine harvest two weeks later.

WINEMAKER'S NOTES

2010 Vintage | 100% Sauvignon Blanc | 13.0% alc./vol. | R.S. 2.4 g/l | T.A. 6.76 g/l | Unoaked | 750 mL
Harvested: September & October 2010 | Vineyards: Oliver & Osoyoos

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Gail Werschler

This lake was discovered by Alexander Caulfield Anderson of the Hudson's Bay Company in 1846 while searching for a route to the interior from the coast.

TASTING NOTES

Our 2010 Sauvignon Blanc is bright and refreshing. This lively unoaked wine has ripe tropical fruit that mingles nicely with a touch of grassiness. Dry and elegant with a clean finish.

FOOD PAIRING NOTES

Pairs nicely with local cuisine; fresh seafood, smoked salmon, and creamy goat's milk cheeses are ideal matches for the wine's fresh tropical notes.

The Okanagan Valley is full of hidden splendours waiting to be rediscovered.