

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

FATS JOHNSON
PINOT NOIR

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.

2009 VINTAGE REPORT

Spring was cooler and later than usual which delayed budburst, but with an overall fruit set that was quite good. A long run of dry, warm weather followed in the summer helping accelerate ripening. Ideal grape growing conditions continued into fall through all of September, which saw record warm temperatures and enabled a long hang-time on the vines. Harvest began on September 16 and finished November 3, with the Icewine picked just over a month later in early December. The warm autumn temperatures gave us whites with big, ripe tropical flavours and reds that show juicy tannin development.

WINEMAKER'S NOTES

2009 Vintage | 96% Pinot Noir, 4% Gamay | 13.5% alc./vol. | R.S. 4.0 g/l | T.A. 5.6 g/l | 750 mL
Harvested: October 2009 | 90% fermented in French oak barrels, 10 months sur lies | Vineyard: Oliver & Osoyoos

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FATS JOHNSON[™]
PINOT NOIR



Rob Bowen

A kindly older neighbor, Fats Johnson was known for loading donuts onto a long pole, and giving them away to kids as they rode by on their bicycles. His dog Tupper was a constant companion, and always at his side. 2009

TASTING NOTES

Our 2009 features fresh strawberry and cherry notes. The bright fruit character mingles nicely with delicate touches of spice. The medium bodied wine is a perfect partner for most foods, and is equally fabulous on its own.

FOOD PAIRING NOTES

This fresh and lively Pinot Noir is ideally served with lighter savoury fare; seared rare tuna, skewered grilled vegetables dressed with balsamic vinegar and herbed roasted pork loin.

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