

GANTON & LARSEN  
**PROSPECT WINERY**  
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

HAYNES BARN  
**MERLOT CABERNET**

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 | 53% Merlot, 44% Cabernet Sauvignon, 3% Petit Verdot | 13.5% alc./vol. | Dry | T.A. 5.7 g/l | 750 mL  
Harvested: October 2009 | Aged in American and French oak for 11 months | Vineyards: Oliver & Osoyoos

GANTON & LARSEN  
**PROSPECT WINERY**  
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

HAYNES BARN™  
**MERLOT CABERNET**

This magnificent, historical building on the former homestead of prominent landowner and cattle rancher Judge John Carmichael Haynes is part of the local heritage site near the town of Oliver.

2009



James O'Mara

TASTING NOTES

Our 2009 Merlot Cabernet is full of red berry fruit, cocoa, cedar and tobacco. The ripe, fruity palate offers further complexity in the form of coffee, oak spice and mint.

FOOD PAIRING NOTES

Excellent when paired with roasted meats and some Asian dishes. Try pairing this Merlot Cabernet with roasted chicken, pan-grilled halibut, spicy pad-thai as well as a variety of aged cheeses.

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