

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

LARCH TREE HILL
RIESLING

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% Riesling | 12.5% alc./vol. | R.S. 14,0 g/l | T.A. 8.4 g/l | Unoaked | 750 mL
Harvested: October, 2010 | Vineyards: Oliver, Kelowna & Naramata

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Larch Tree Hill was the original name of this plateau in Osoyoos before "The Anarchist" came to the Okanagan. It is now known as Anarchist Mountain, named after Richard G. Sidley, an early settler who possessed some rather extreme political views. **2010**



Graham Osborne

TASTING NOTES

Our 2010 Riesling is balanced with notes of ripened peaches and fresh limes giving this crisp and fruity wine an aromatic, juicy finish.

FOOD PAIRING NOTES

This Riesling is perfect on its own! For complementary food pairings, choose spicy cultural dishes such as chicken curry, stir-fried scallops, or exotic cheeses.

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