

GANTON & LARSEN
PROSPECT WINERY
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

MAJOR ALLAN
MERLOT

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 | 100% Merlot | 14.0 alc./vol. | Dry | T.A. 5.7 g/l | 750 mL | Harvested: October 2009
Oak: Aged in American and French oak for 12 months | Vineyards: Oliver & Osoyoos

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Noted naturalist and artist Allan Brooks (1869-1946) contributed greatly to the study of North American wildlife through prolific paintings and illustrations, many of which are now in museum collections across the continent.

2009



Allan Brooks

TASTING NOTES

Our 2009 Merlot shows lovely aromas of plum, blackberry and dark cherry. The palate is rich and satisfying with notes of dark berries, chocolate, licorice and vanilla.

FOOD PAIRING NOTES

A soft and round pleaser with plenty of red fruit. This Merlot is perfectly paired with warm comforting foods. Try roasted root vegetables, smoked pork roast or a hearty turkey-based chili.

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