

GANTON & LARSEN
PROSPECT WINERY
VQA OKANAGAN VALLEY VQA

A TRIBUTE TO THE OKANAGAN VALLEY

OGOPOGO'S LAIR
PINOT GRIGIO

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% Pinot Grigio | 13.5% alc./vol. | R.S. 6.4 g/l | T.A. 5.9 g/l | Unoaked | 750mL
Harvested: September & October 2010 | Vineyards: Oliver, Naramata & Kelowna

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OGOPOGO'S LAIR lies on the east side of Okanagan Lake, in the bend between Kelowna and the foot of the lake. According to legend, the lair is a cave under Squally Point near Rattlesnake Island where Ogo-pogo rests when not prowling the lake's waters.



Robert Jenkins

TASTING NOTES

Our unoaked 2010 Pinot Grigio displays a bouquet of ripe citrus fruit. Nuances of papaya and luscious peach linger for a refined finish.

FOOD PAIRING NOTES

Delicious and fruit-forward. This white is ideal for creamy pastas, baked foccacia, and dishes that are lightly spiced - oregano, basil, and rosemary pairings showcase the character of the wine.

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