

GANTON & LARSEN
PROSPECT WINERY
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

RED WILLOW
SHIRAZ

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.

2008 VINTAGE REPORT

Cooler-than-usual spring weather delayed budburst but was followed by warm and dry flowering conditions, which led to exceptional fruit set in all varieties. Careful vineyard management with precision pruning and crop thinning yielded high quality grape clusters. Harvest began in mid-September and ended the second week of November. The young wines are showing promise with the whites displaying bright fruitiness and refreshing crispness and the reds showing excellent fruit structure and balanced tannins.

WINEMAKER'S NOTES

2008 Vintage | 100% Shiraz | 13.5% alc./vol. | R.S. 2.8 g/l | T.A. 6.0 g/l | 750 mL | Harvested: October & November 2008 | Aged in French and American oak for 15 months | Vineyards: Oliver & Osoyoos

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This tree is named for its red willow-like stems. Also called a western dogwood, the species provides sustainability and nesting habitat for many birds and mammals of the Okanagan Valley.

2008



Wilf Warkentin

TASTING NOTES

Our 2008 Shiraz is smooth and rich in texture, with a lively blast of blackberry and pomegranate. The wine is shaded with white pepper and lingers on a generous finish.

FOOD PAIRING NOTES

Solid, yet somewhat rustic style for the barbecue. This Shiraz will complement grilled meats perfectly. Try pairing with barbecued beef ribs, lamb chops and honey glazed grilled vegetables.

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