

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

TOWNSEND JACK
UNOAKED CHARDONNAY

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% Chardonnay | 13.5% alc./vol. | R.S. 5.5 g/l | T.A. 5.9 g/l | Unoaked | 750 mL
Harvested: October 2010 | Vineyards: Oliver, Osoyoos, Naramata & Kelowna

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Many of the species inhabiting Canada's only desert, the Osoyoos Arid Biotic Area, exist there and nowhere else in the country. One of these species, the Townsend Jack, or White Tailed Jack Rabbit, is unfortunately now extinct in the area. **2010**



Denise Soule

TASTING NOTES

Our 2010 Unoaked Chardonnay is bright, crisp and clean. A lovely combination of citrus fruits, pear and green apple, with a touch of minerality creates a wonderfully balanced, dry and refreshing wine.

FOOD PAIRING NOTES

This Unoaked Chardonnay is delightfully refreshing and pairs particularly well with cream based dishes, fresh seafood, and summer salads.

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