

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

THE LOST BARS
VIDAL ICEWINE

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% Vidal | 9.5% alc./vol. | R.S. 300 g/l | Unoaked | 375 mL & 200 mL | Brix at Harvest: 37.5°
Harvested: November 23, 2010 | Vineyards: Naramata

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Marc Houde

Near Camp McKinney, George McAuley was nabbed by a masked bandit, who stole three gold bars in 1896. Legend has it that one was smuggled to the US and the other two are still buried somewhere near the camp. 2010

TASTING NOTES

Naturally frozen on the vine, our 2010 Vidal Icewine is decadent and exotic. This Icewine is filled with baked pear, caramel and spice notes balanced with nice citrus infused acidity. Concentrated and opulent, yet finishes clean with a long aftertaste of apricot and honey.

FOOD PAIRING NOTES

The perfect finish to an evening, this Icewine can be an aperitif on its own or paired with dried or fresh fruit, mild cheeses, pastries or custards.

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