

GANTON & LARSEN
PROSPECT WINERY
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

THE CENSUS COUNT
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.

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

100% Chardonnay | 13.5% alc./vol. | R.S. 2.4 g/l | T.A. 6.5 g/l | 750 mL | Harvested: September & October 2008
20% fermented in French and American oak, 6 months sur lies | Vineyards: Oliver, Naramata & Osoyoos

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Marc Houde

Naturalist Major Allan Brooks helped organise the first Christmas Day bird count in the Okanagan in 1905. This annual affair speaks to the early and existing appreciation of nature in the Okanagan Valley. **2008**

TASTING NOTES

Our 2008 Chardonnay is a treat for Chardonnay lovers! Luscious ripe apple and pear notes linger with a rich long finish. The wine is elegant and achieves amazing balance between fruit and oak.

FOOD PAIRING NOTES

A classic Okanagan Chardonnay, this wine is ideally served slightly chilled with roasted chicken, creamy pasta sauces, or grilled vegetables.

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