

GANTON & LARSEN
PROSPECT WINERY
VQA OKANAGAN VALLEY VQA

A TRIBUTE TO THE OKANAGAN VALLEY

HAYNES BARN
MERLOT CABERNET

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.

2006 VINTAGE REPORT

Conditions for budburst and flowering were excellent. The summer growing season was quintessential Okanagan, with low humidity and above average temperatures which lasted through October. Fantastic vine quality was achieved with crop thinning and pruning. Crush started in early September, and lasted until November 2nd. The icewine was harvested in late November, wrapping up one of the best Okanagan vintages ever. The wines from '06 are remarkable - refreshing, fruity and balanced whites, and ripe, flavourful reds with a lingering finish.

WINEMAKER'S NOTES

2006 Vintage | 53% Merlot, 24% Cabernet Sauvignon, 23% Cabernet Franc | 13.0 alc./vol. | R.S. 2.3 g/l | T.A. 6.3 g/l
Oaked: Aged in American and French oak for 14.5 months | 750 mL | Vineyards: Oliver, Osoyoos & Naramata

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This magnificent, historical building on the former homestead of prominent landowner and cattle rancher Judge John Carmichael Haynes is part of the local heritage site near the town of Oliver.

2006



James O'Mara

TASTING NOTES

Our 2006 Merlot Cabernet is a stylish and graceful red blend. Supple red berry and cherry aromas and notes are combined with good structure, medium weight, and a bright finish.

FOOD PAIRING NOTES

Excellent when paired with roasted meats and some Asian dishes. Try pairing this Merlot Cabernet with roasted chicken, pan-grilled halibut, spicy pad-thai as well as a variety of aged cheeses.

UPC: 7 76545 40008 6

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