

GANTON & LARSEN  
**PROSPECT WINERY**

VQA OKANAGAN VALLEY 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.

**2007 VINTAGE REPORT**

Spring and summer conditions saw exemplary Okanagan weather with an excellent start to the season for budburst and flowering. Careful vineyard management with intensive pruning and thinning for smaller crops yielded high quality grape clusters. Harvest began September 6th and lasted through November 1st, for the table wines. The onset of cool fall evenings and warm days produced whites with exceptional crisp freshness and reds with well balanced tannin and sugar maturation. The Vidal ice wine was harvested late on January 22, with the long hang time resulting in smaller berry size and more intense varietal flavours.

**WINEMAKER'S NOTES**

2007 Vintage | 100% Vidal | 9.5% alc./vol. | R.S. 190 g/l | Sugar Level at Harvest: 35° Brix | Unoaked | 375mL  
Harvested: January 2008 | 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. 2007

**TASTING NOTES**

Gorgeous floral and spice aromas highlight decadent notes of apricot, tangerine and guava. This Vidal Icewine is lush and fruity with rich honey concentration balanced with lively acidity and a deliciously persistent finish.

**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.

UPC: 7-76545-40010-9

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