

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.

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% Vidal | 8.5% alc./vol. | R.S. 318 g/l | Sugar Level at Harvest: 40.9° Brix | Unoaked | 375 mL
Harvested: December 15, 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. 2008

TASTING NOTES

Naturally frozen on the vine, the grapes were harvested from our Naramata vineyards on December 15, 2008. This lovely Vidal Icewine is lush and rich with nice acidity and balance. Gorgeous floral and spice aromas highlight decadent notes of apricot, tangerine and guava.

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.