

GANTON & LARSEN  
**PROSPECT WINERY**  
OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

LARCH TREE HILL  
**RIESLING**

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.

2009 VINTAGE REPORT

Spring was cooler and later than usual which delayed budburst, but with an overall fruit set that was quite good. A long run of dry, warm weather followed in the summer helping accelerate ripening. Ideal grape growing conditions continued into fall through all of September, which saw record warm temperatures and enabled a long hang-time on the vines. Harvest began on September 16 and finished November 3, with the Icewine picked just over a month later in early December. The warm autumn temperatures gave us whites with big, ripe tropical flavours and reds that show juicy tannin development.

WINEMAKER'S NOTES

2009 Vintage | 100% Riesling | 13.0% alc./vol. | R.S. 6.7 g/l | T.A. 6.6 g/l | Unoaked | 750 mL  
Harvested: November 3, 2009 | Vineyards: Oliver, Kelowna, Naramata & Osoyoos

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LARCH TREE HILL™  
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Larch Tree Hill was the original name of this plateau in Osoyoos before "The Anarchist" came to the Okanagan. It is now known as Anarchist Mountain, named after Richard G. Sidley, an early settler who possessed some rather extreme political views. **2009**



Graham Osborne

TASTING NOTES

Our 2009 Riesling has notes of fresh lime and ripe peaches blended nicely with a hint of fennel and honeysuckle. Aromatic and flavourful, the wine is balanced with a generous finish.

FOOD PAIRING NOTES

This Riesling is perfect on its own! For complementary food pairings, choose spicy cultural dishes such as chicken curry, stir-fried scallops, or exotic cheeses.

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