

GANTON & LARSEN
PROSPECT WINERY
VQA OKANAGAN VALLEY VQA

A TRIBUTE TO THE OKANAGAN VALLEY

MAJOR ALLAN
MERLOT

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 | 100% Merlot | 13.0 alc./vol. | R.S. 2.5 g/l | T.A. 6.3 g/l | 750 mL

Oaked: Aged in American and French oak for 14 months | Vineyards: Oliver, Osoyoos & Naramata

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Noted naturalist and artist Allan Brooks (1879-1949) contributed greatly to the study of North American wildlife through prolific paintings and illustrations, many of which are now in museum collections across the continent.

2006



Allan Brooks

TASTING NOTES

Our 2006 Merlot is a lovely classic style showing red plum and black cherry fruit with hints of cocoa powder and currant that lingers on the juicy finish.

FOOD PAIRING NOTES

A soft and round pleaser with plenty of red fruit. This Merlot is perfectly paired with warm comforting foods. Try roasted root vegetables, smoked pork roast or a hearty turkey-based chili.

UPC: 7 76545 40018 5

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