

GANTON & LARSEN  
**PROSPECT WINERY**

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

**BIRCH CANOE**  
**PINOT BLANC**

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**

12.5% alc./vol. | R.S. 3.3 g/l | T.A. 6.8 g/l | Unoaked | 750 mL  
Harvested: September & October 2008 | Vineyards: Oliver, Kelowna, Naramata & Osoyoos

GANTON & LARSEN  
**PROSPECT WINERY**

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

**BIRCH CANOE**  
**PINOT BLANC**

2008

An icon of our national heritage, the birch canoe was an integral part of First Nations' life, and was pivotal in developing trade with the Europeans. The birch canoe is symbolic of untouched Canada.



Marc Houde

**TASTING NOTES**

Our 2008 Pinot Blanc is lovely and refreshingly crisp. Lively citrus and tropical fruit notes linger with a clean finish. This wonderfully balanced unoaked wine is very versatile - perfect with or without food your favourite foods!

**FOOD PAIRING NOTES**

The aromatic nose on this wine easily lends itself to seafood pairings. The subtle yet elegant palate is an ideal match for clam chowder, oysters, and mussels.

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