

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.

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% Pinot Blanc | 13.5% alc./vol. | R.S. 2.8 g/l | T.A. 6.0 g/l | Unoaked | 750 mL
Harvested: October 2009 | Vineyards: Oliver, Kelowna, Naramata & Osoyoos

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2009

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 2009 unoaked Pinot Blanc is lovely and refreshing. Vibrant citrus and pineapple notes linger with a clean, bright finish.

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.