

GANTON & LARSEN
PROSPECT WINERY
VQA OKANAGAN VALLEY VQA

A TRIBUTE TO THE OKANAGAN VALLEY

RED WILLOW
SHIRAZ

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% Shiraz | 12.5 alc./vol. | R.S. Dry | T.A. 6.2 g/l | 750 mL

Oaked: Aged in American oak for 14 months | Vineyards: Oliver

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This tree is named for its red willow-like stems. Also called a western dogwood, the species provides sustainability and nesting habitat for many birds and mammals of the Okanagan Valley.

2006



Wilf Warkentin

TASTING NOTES

Our 2006 Shiraz is smooth and rich in texture, with a lively blast of blackberry and pomegranate. The wine is shaded with white pepper and lingers on a generous finish.

FOOD PAIRING NOTES

Solid, yet somewhat rustic style for the barbecue. This Shiraz will complement grilled meats perfectly. Try pairing with barbecued beef ribs, lamb chops and honey glazed grilled vegetables.

UPC: 7 76545 40009 3

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