

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC 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.

2007 VINTAGE REPORT

Spring and summer conditions saw exemplary Okanagan weather with an excellent start to the season for budburst and flowering. Careful vineyard management with intensive pruning and thinning for smaller crops yielded high quality grape clusters. Harvest began September 6th and lasted through November 1st, for the table wines. The onset of cool fall evenings and warm days produced whites with exceptional crisp freshness and reds with well balanced tannin and sugar maturation.

WINEMAKER'S NOTES

92% Shiraz, 5% Merlot, 3% Viognier | 13.0% alc./vol. | R.S. 2.3 g/l | T.A. 6.2 g/l | 750 mL

Harvested: September 2007 | Aged in American oak for 15 months | Vineyards: Oliver, Osoyoos & Naramata

GANTON & LARSEN
PROSPECT WINERY

OKANAGAN VALLEY BC VQA

A TRIBUTE TO THE OKANAGAN VALLEY

RED WILLOW™
SHIRAZ

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.

2007



Wilf Warkentin

TASTING NOTES

Our 2007 Shiraz is balanced and rich in texture, with a lively blast of blackberry and dark cherry. The wine is highlighted with white pepper notes and a lingering 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.

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