



# SPERLING

## Natural Amber 2016 VQA

### Love and Labour Since 1925

Sperling Vineyards  
Kelowna, BC  
Okanagan Valley  
Organic, Biodynamic, Estate Grown

### Sperling Vineyards Vision Series

- Younger vines, experimental styles, winemakers' playground, small lots, individual & vintage expression.
- Added expression due to fermentation techniques, cellar influences such as barrels (new wood, different sized barrels, etc.), wild ferments, classic method sparkling, extended lees contact.
- Winemaker driven, technique driven to explore the vineyard and varieties
- Looking to the future
- How best to handle a block of vines for greatest potential or interest

### Growing Conditions

The dominant soil feature is deep, mineralogical clay with properties of ultra- fine limestone particles high in calcium (rated 2/3 & 3/3 by Herody), high in minerals and low to moderate in nitrogen. This highly sought-after soil-type is ideal for terroir driven Riesling and Pinot Noir, providing balanced mineral nutrition but requiring enriched levels of organic matter for optimal vine growth and grape berry nutrition for winemaking. These soils are also delicate so poor farming practices create hardpans. Other famous regions with comparable cool climate and this soil type, such as Burgundy have proven that vines, grown organically express the terroir most typically. Deep rooted vines can find their own water and nutrients for much of the season minimizing irrigation demands.

### Winemaking and Viticulture

**Amber** – We've always had a holistic approach to our winemaking using native and organic yeasts but this time, we dug deeper into a grape that everyone making wine or drinking it in the Okanagan thinks they know. We asked, what happens when you take not only 65% of the Pinot Gris grape and ferment it, but 95-100%. So we included whole clusters, and stemmed grapes in a ferment of wild yeast and wild malolactic, taking sugars and malic acid to complete dryness. And then what if you press and settle rather than fine or filter – and leave the natural structural elements of the grape intact and not ameliorate with additives such as sulphites. The result is a whole expression of Pinot Gris vines that have adapted themselves over 20 years to our site. It is not an expression of vessel, but a savory expression of the complete grape. It may be an umami expression through the grape, but there's no denying that this wine loves food.

### Technical Data

Alcohol:	11.6%
pH:	3.90
Residual Sugar:	1.5
Total Acidity:	5.9 g/L
Picking Date:	October 2nd, 2016
Variety:	Estate Grown Pinot Gris
Closure:	Screw Cap
Production:	150 cases 750ml
Winery:	\$30.00
Wholesale:	\$23.00
UPC:	627843609957

