



SPERLING

Brut 2010 VQA

Love and Labour Since 1925

Sperling Vineyards

Kelowna, BC

Okanagan Valley

BCVQA

Organic, Biodynamic, Estate Grown

Sperling Vineyards Heritage Series

- Dry varietal wines
- A demonstration of the terroir through each varietal
- "Made" in the vineyard
- Light touch by winemaker
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past: location of the vineyard & varietals planted

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

Sparkling Brut – Classic Champagne method techniques used to reflect the single block of old vines in a grower style. Pinot blanc grapes are harvested "ripe" with perfect skin colour and brown seeds at 18 brix and 11-12 g/L acidity. After 40 months on lees, the wine is disgorged, and using the same wine from bottles, a dosage of 6.5 g/L is added.

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Technical Data

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|-----------------|---------------------|
| Alcohol: | 11.5% |
| pH: | 2.9 |
| Residual Sugar: | 9.14 g/L |
| Total Acidity: | 9.5 g/L |
| Picking Date: | October 2010 |
| Variety: | Estate Pinot Blanc |
| Closure: | Natural cork |
| Production: | 200 6pk cases 750ml |
| Winery: | \$42.00 |
| Wholesale: | \$31.76 |
| UPC: | 627843278870 |

