



# SPERLING

## Market Red 2016 VQA

### Love and Labour Since 1925

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

### Sperling Vineyards Market Series

- Working with the oldest vines on the property
- Average vine age is in excess of 30 years
- Styled without the use of oak and for go-to enjoyment
- Unique properties of our site such as purity and minerality exposed
- Added dimension of blending to bring the family's interpretation to the story

### 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. Our Foch vines were planted in the late 1960s on gravelly soils. These old trunks constantly produce a tiny berried crop with intensity.

### Winemaking and Viticulture

**Market Red** – New to the line-up. Made from earlier (7-10 days) harvested Foch from old vines, and fermented wild (both AF & ML) with 40% whole clusters. Blended with judicious amounts of Pinot, it is partially tank aged and partially neutral barrel aged for 5-6 months then bottled to capture the floral, herbal, juicy freshness.

### Technical Data

Alcohol:	12.1%	
pH:	3.77	
Residual Sugar:	6.5	
Total Acidity:	5.9 g/L	
Picking Date:	October 3-6th, 2016	
Variety:	Estate Grown Pinot Noir & Foch	
Closure:	Screw Cap	
Production:	500 cases	750ml
Winery:	\$20.00	
Wholesale:	\$13.69	
UPC:	627843609971	

