



# SPERLING

## Market White 2015 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 mineralogy 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. Deep rooted vines can find their own water and nutrients for much of the season minimizing irrigation demands.

### Winemaking and Viticulture

A blend of Pinot blanc and Bacchus with appearances by other varieties (Riesling, Vidal, Perle, Pinot Gris) in some vintages – these two main varieties represent latest and earliest ripeners on the vineyard. Pinot Blanc, always the last to be harvested, brings structure and finesse while Bacchus adds its unique aromatic profile in measured tones. Bacchus ripens at naturally low potential alcohol, so allows a lighter wine built around a mineral frame to match with a variety of foods including spicy cuisine. Market White is inviting and alive with purity and freshness.

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### Technical Data

Alcohol:	11.0 %	
pH:	3.12	
Residual Sugar:	14.4 g/L	
Total Acidity:	7.5 g/L	
Picking Date:	Sept 05 & Oct 05 2015	
Variety:	Estate Grown Bacchus & Pinot Blanc	
Closure:	Screw Cap	
Production:	1400 cases	750ml
Retail:	\$14.79	
Wholesale:	\$12.69	
UPC:	627843118060	

