



# SPERLING

## Pinot Gris 2016 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

Pinot Gris – this variety makes up 30% of our planting totalling 12.7 acres in blocks planted in three soil and climate zones. Currently for estate production (as some grapes are sold), we select from the highest altitude block. Grapes are harvested cool by hand then destemmed and skin soaked for 2-4 hours, then pressed. Slightly settled juice is fermented in stainless steel with non-aromatic yeast to dryness. No malolactic fermentation. Minerality is the hallmark, with mid-palate weight increasing with time in the bottle.

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### Technical Data

Alcohol:	12.9%
pH:	3.37
Residual Sugar:	3.7
Total Acidity:	5.9 g/L
Picking Date:	September 24th, 2016
Variety:	Estate Grown Pinot Gris
Closure:	Screw Cap
Production:	810 cases      750ml
Suggested Retail:	\$20.00
Wholesale:	\$14.22
UPC:	627843118022

