



SPERLING

Speritz 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 wines 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

Speritz – made from THE oldest vinifera variety grown on the farm – Perle of Csaba – a muscat variety that was first planted in 1929. The style is aromatic and spritzzy, light (7-8% alc.) and refreshing to reflect the wines that our great grandparents would have enjoyed daily in their native Piedmont.

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Technical Data

Alcohol:	10.6%
pH:	3.28
Residual Sugar:	14.2
Total Acidity:	6.1 g/L
Picking Date:	August 18th, 2015
Variety:	Estate Grown Perle, Bacchus
Closure:	Screw Cap
Production:	150 cases 750ml
Winery:	\$22.00
Wholesale:	\$17.19
UPC:	627843610007

