



# SPERLING

## Vidal Icewine 2015 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

**Icewine** – Ann’s first Icewine harvest occurred unexpectedly in 1991 when temperatures dropped to -13 C on October 27th. Today, when conditions favour its production, Icewine grapes are netted in the fall and then later harvested to VQA standards when temperatures drop to -10 C or colder; the naturally concentrated juice is then fermented in stainless steel. It’s not unusual for a cold front to bring ideal temperatures unexpectedly in late fall or early winter. While sometimes these dips can cause fall frost damage to vines they can also be used to advantage to bring in the Icewine harvest. This puts pressure on the “guys on the ground” but Vineyard Manager & Assistant Winemaker, Rickard Branby handles it well, harvesting and pressing excellent quality over multiple vintages

### Technical Data

Alcohol:	10.44%
pH:	3.41
Residual Sugar:	189.4 g/L
Total Acidity:	12.3 g/L
Picking Date:	November 28, 2015
Variety:	Estate Grown Vidal
Closure:	Natural Cork
Production:	190 cases 6x375ml
Retail:	\$55.00
Export:	\$27.50
UPC:	627843766473

