



SPERLING

Pinot Noir 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

Planted in 2008 on blocks noted for their calcium-limestone rich clay soils, three Dijon clones (114, 777, 828) were planted on three different rootstocks (10114, 3309 & Paulson) with Pinot Noir clones planted totalling 8.5 acres on two benches and nearly every facet of our hillside vineyard, we select the best suited sites each vintage for Red. Fermented in 1 and 4 tonne lots, including 40% whole clusters, hand-picked and sorted fruit is wild fermented to both alcoholic and malolactic dryness, then barrel aged in large format (265, 300 & 500 L) French oak barrels, with a tiny percentage of new wood.

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Technical Data

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|-----------------|-------------------------|
| Alcohol: | 12.5% |
| pH: | 3.68 |
| Residual Sugar: | dry |
| Total Acidity: | 5.3 g/L |
| Picking Date: | September 21st, 2015 |
| Variety: | Estate Grown Pinot Noir |
| Closure: | Screw Cap |
| Production: | 436 cases 750ml |
| Retail: | \$22.59 |
| Wholesale: | \$20.06 |
| UPC: | 627843766473 |

