



# SPERLING

## Pinot Noir Rosé 2016 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

**Pinot Noir Rosé** – with Pinot Noir clones planted totalling 8.5 acres on nearly every facet of our hillside vineyard, we select the best suited sites each vintage for Rose with each growing season. Included is our highest elevation clone 828 block as well as clone 777 and 828 from blocks with north-west facing aspects. Hand harvested fruit is destemmed and skin soaked overnight, then pressed. Slightly settled juice is fermented in stainless steel with non-aromatic yeast to dryness. No Malolactic fermentation.

### Get Social with Sperling

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### Technical Data

Alcohol:	11.9%
pH:	3.35
Residual Sugar:	6.5
Total Acidity:	6.5 g/L
Picking Date:	October 2, 2016
Variety:	Estate Grown Pinot Noir
Closure:	Screw Cap
Production:	215 cases 750ml
Winery:	\$20.00
Wholesale:	\$14.22
UPC:	627843609919

