



SPERLING VINEYARDS

LOVE AND LABOUR SINCE 1925

2018 PINOT GRIS



Refreshment

Heritage Series

Honouring the decisions of the past in the location of the vineyard and varietals planted.

Growing Conditions

We planted these Pinot Gris vines in the 1990s, in 3 different blocks in our East Kelowna Slopes vineyard. Deeply rooted, these now older vines are well adapted to the site, accessing mineral nutrition from layers in the soil.

Winemaking

We select from the highest altitude block at 420 m. 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.

Food Pairing

Pair with fresh shucked oysters, butter lettuce salad and sourdough bread. Enjoy with delicate seafood and light cheeses.

Harvest Date: September 20, 2018

Technical Notes

Region: East Kelowna Slopes
Okanagan Valley, British Columbia, Canada

Winemakers: Ann Sperling & Rickard Branby

Varieties: 100% Riesling

Aging Potential: 5 years **Drink:** Now -2024

Organic **Regenerative** **Estate** **Small Lot**
Vegan **Gluten Free** **Ready to Drink** **BC VQA**

Colour: Medium Lemon

Flavours: Pineapple, Quince

Alcohol: Medium | 12.60%

Sweetness: ■ □ □ □ □ Bone Dry | 1.2 g/L

Acidity: ■ ■ ■ □ □ Medium | 6.6 g/L | 3.3 pH

Body: ■ ■ ■ □ □ Medium

Tannins: □ □ □ □ □ None

Closure: Screw Cap **Bottle Size:** 750mL

CSPC: 854944000134 **SKU:** 134528

Tasting Story

It's a breezy day on the ocean walk. My hair is flying and you are holding onto your peach-coloured summer hat. The windy lifts up the white waves along the shore and carries sandy droplets in, spraying all of us walking by. Brilliant sun beats down, instantly evaporating the drops on the big boulders on the shore. The petals of the wild daisies crowded between the stones glisten with salt, waving their grassy leaves back at the ocean.

Production Volume: 768 cases