



SPERLING VINEYARDS

LOVE AND LABOUR SINCE 1925

2020 FAMILY ROSÉ



Joy

Heritage Series

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

Growing Conditions

Our estate vineyard has been continuously owned and farmed by the Casorso / Sperling family since the 1880s, and we planted the slopes with vines starting in 1920s. Planted in the form of concentric circles, our organic Vidal vineyard labyrinth is a peaceful place for visitors young and old to explore year round.

Winemaking

Direct pressed Vidal grapes were cofermented with Pinot Noir clone 777 grapes by wild yeast in stainless steel barrels. Bottled soon after fermentation to retain the wine's typical fresh and lively character.

Food Pairing

Enjoy with Kansas-style sweet barbecued ribs and broccoli slaw. Pairs well with sweet, salty and saucy dishes.

Harvest Date: October 25, 2020

Technical Notes

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

Winemakers: Ann Sperling & Rickard Branby

Varieties: 90% Vidal, 10% Pinot Noir

Aging Potential: 4 years **Drink:** Now - 2025

- Organic
- Regenerative
- Estate
- Small Lot
- Vegan
- Gluten Free
- Ready to Drink
- Natural

Colour: Pale Garnet

Flavours: Red Apple, Strawberry

Alcohol: Medium | 9.32%

Sweetness: ■■■□□□ Dry | 13.85g/L

Acidity: ■■■■■■ High | 9.7g/L | 3.35pH

Body: ■□□□□□ Light

Tannins: □□□□□□ None

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

CSPC: 854944000769 **SKU:** 386811

Tasting Story

It's an industrious afternoon at Gramma's kitchen table. Gramma is chopping rhubarb, crafting another of her famous strawberry rhubarb crisps. Giggling with each other, we sort through the bucket of rosehips she collected this morning, putting off the tops. The citric, juicy rosehips stain our fingers, putting up one last fight before they boil down into jelly. We sip hibiscus tea, waiting impatiently for the dessert and hoping there isn't another bucket of rosehips.

Production Volume: 45 cases