

## STEVEN CAMPBELL KIND WINE PROJECT

# CAMPBELL KIND PINOT BLANC 2019 BCVQA ORGANIC

CO-BLENDED BY ANN SPERLING & JULIE PEGLAU

### Viticulture:

Pinot Blanc vines were planted in our vineyard in the 1980s on the highest elevation bench. They ripen slowly and are among the last vines to be harvested. Ripening under cool conditions preserves freshness, but keeps natural sugar and thus alcohol levels low.

### Winemaking:

We hand harvested and sorted across our vibrating sorting table. 25% of the stemmed grapes were skin fermented with wild yeast for 2-3 days, then pressed to give more depth and texture to the final wine. The two lots were blended collaboratively with Ann Sperling and Julie Peglau who chose to include a tiny percentage of Riesling from our 1978 planting.

### The Site:

Sperling Vineyards is certified organic on our heritage family vineyard on the East Kelowna Slopes of the Okanagan Valley. We employ regenerative agriculture practices “keeping it green” while sequestering carbon. Due to cover-crops and low to no tillage, our farming and winemaking capture more CO<sub>2</sub> from the atmosphere than we emit. Transportation is minimized by selling most of our production locally.

Campbell Kind Wine, ensures this wine is carbon neutral in the hands of consumers.

### Technical Data:

Alcohol:	10.8%
pH:	3.38
TA:	6.0
RS:	6 g/L
Packaging:	Screw cap 12x 750ml
Quantity Produced:	300 cases
SKU:	787861
Variety:	95% Pinot Blanc 5% Riesling



Certified Organic by EcoCert Canada