



SPERLING

Organic Natural Amber 2020 VQA



Love and Labour Since 1925

Sperling Vineyards

Kelowna, BC

Okanagan Valley

Organic, Biodynamic, Estate Grown, Vegan & Gluten Free

Winemakers: Ann Sperling & Rickard Branby



Sperling Vineyards Vision Series

- Younger vines, experimental styles, winemakers' playground, small lots, individual & vintage expression.
- Added expression due to fermentation techniques, cellar influences such as barrels (new wood, different sized barrels, etc.), wild ferments, classic method sparkling, extended lees contact.
- Winemaker driven, technique driven to explore the vineyard and varieties
- Looking to the future
- How best to handle a block of vines for greatest potential or interest

Winemaking and Viticulture

Amber – We've always had a holistic approach to our winemaking using native and organic yeasts but this time, we dug deeper into a grape that everyone making wine or drinking it in the Okanagan thinks they know. We asked, what happens when you take not only 65% of the Pinot Gris grape and ferment it, but 95-100%. So we included whole clusters, and stemmed grapes in a ferment of wild yeast and wild malolactic, taking sugars and malic acid to complete dryness. And then what if you press and settle rather than fine or filter – and leave the natural structural elements of the grape intact and not ameliorate with additives such as sulphites. The result is a whole expression of Pinot Gris vines that have adapted themselves over 20 years to our site. It is not an expression of vessel, but a savory expression of the complete grape. It may be an umami expression through the grape, but there's no denying that this wine loves food.

Technical Data

Alcohol:	12.1%
pH:	3.89
Residual Sugar:	2.4 g/L
Total Acidity:	6.5 g/L
Picking Date:	September 23, 2020
Variety:	Estate Grown Pinot Gris
Closure:	Screw Cap
Production:	350 cases 750ml
UPC:	854944000776