



# SPERLING

## Blanc De Blancs VQA

### Love and Labour Since 1925

Sperling Vineyards  
Kelowna, BC  
Okanagan Valley  
BCVQA  
Organic, Biodynamic, Estate Grown

### Sperling Vineyards Vision Series

#### Limited Edition Wines

- 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

### 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 Riesling and Pinot Noir, 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

**Brut Rose and Brut Nature Blanc de Blancs** – these are single block-single batch sparkling wines made in vintages that will best show off the varietal character of Pinot Noir (for Rose) and Chardonnay (for Blanc de blancs). Select hand harvesting at ideal sparkling-ripeness starts the process followed by whole cluster pressing. Each Cuvee is fermented to dryness, and then without malolactic is sent to a second fermentation in bottle.

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### Technical Data

Alcohol:	12.2%
pH:	3.15
Residual Sugar:	1.8g/L
Total Acidity:	7.6 g/L
Picking Date:	October 2013
Variety:	Estate Chardonnay
Closure:	Natural cork
Production:	193 6pk cases 750ml
Retail:	\$43.49
Wholesale:	\$33.20

