



SPERLING

Organic Old Vine Pinots 2017 VQA

Love and Labour Since 1925

Sperling Vineyards

Kelowna, BC

Okanagan Valley

BCVQA

Organic, Biodynamic, Estate Grown, Vegan & Gluten Free

Winemakers: Ann Sperling & Rickard Branby



Sperling Vineyards Heritage Series

- Dry varietal wines
- A demonstration of the terroir through each varietal
- "Made" in the vineyard with light touch by winemaker
- Not influenced by aromatic yeasts or other additives
- Honouring the decisions of the past: location of the vineyard & varietals planted

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 Pinot Gris, Riesling & 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

An organic selection of Pinot Gris and Pinot Blanc from 35 year old vines, grown high above Okanagan Lake on the east Kelowna bench. Made with food in mind.

"This blends two pinot cousins - gris and blanc - from 35 year old vines on the Sperling's bench site in East Kelowna. It is quite substantial, well structured white - almost showing chardonnay girth but with more firmness. The nose combines somewhat reticent peach, lemon fruit with flinty and herbal notes. It is medium-full bodied, with surprisingly firm acidity, well balanced alcohol and excellent flavour intensity. Not a show wine but solid and it will work well at the table with richer fish, pork and veg-based recipes. Tasted July 2019" 90 pts

David Lawrason, Wine Align

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Technical Data

Alcohol:	12.5%
pH:	3.41
Residual Sugar:	3.3
Total Acidity:	6.6 g/L
Picking Date:	October 3 & 4, 2017
Variety:	57% Estate Pinot Blanc & 43% Estate Pinot Gris
Closure:	Screw Cap
Production:	322 cases 750ml
UPC:	627843609995