



# SPERLING

## Vision Chardonnay 2016 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, winemaker's playground, small lots, individual & vintage expression
- Added expression due to fermentation techniques, cellar influences such as barrels (new wood, different sized barrels) wild ferments, classic method sparkling, extended lees contact
- Winemaker driven, technique driven to explore the vineyard & varieties
- Looking to the future

### 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

Select blocks are hand harvested on cool September mornings at 13% potential alcohol, cluster sorted, then gently whole cluster pressed. Slightly settled juice is transferred to 500 L French oak puncheons to wild ferment and complete a native malolactic fermentation. Each barrel becomes a unique ferment with individual properties lending complexity to the wine. Select barrels are blended and bottled after 10-12 months of aging on lees. Batonage may be employed, but generally not a great deal.

### Get Social with Sperling

Instagram @sperlingvineyards  
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### Technical Data

Alcohol:	12.9%
pH:	3.17
Residual Sugar:	4.2
Total Acidity:	6.2 g/L
Picking Date:	September 16th, 2016
Variety:	Estate Grown Chardonnay
Closure:	Screw Cap
Production:	177 cases 750ml
Retail:	\$34.99
Wholesale:	\$30.28
UPC:	627843767374

