

# pétproject

RELEASED SUMMER 2022

## 2021 Ciderkin

66% Pinot Noir & Chardonnay Piquette, 34% Ciderkin

83 Cases Produced - Certified Organic

Columbia Valley AVA



### VINTAGE NOTES

The 2021 vintage was particularly intense. Despite high, prolonged heat beginning early in the summer, we had a great harvest overall. Though wildfires and smoke were still important factors over the course of the growing season, smoke levels were minimal compared to 2020. 2021 was another low yield yet high quality growing year, leaving both growers and winemakers very excited about this vintage.

### TASTING NOTES

For when it's not quite sweater-weather. Fresh and prickly hints of golden apples, with a tart, short finish that makes you want to keep sipping! Perfect for the beach, at the park, during a cookout, or on a kayak.

### WINEMAKER'S NOTES

We began making piquette and ciderkin as a way to employ the leftover pomace used for our wines and cider, a byproduct that most winemakers would otherwise throw out. Once the piquette/ciderkin is made, we take the remaining pomace to the vineyard and add to our compost pile, where it can add essential nutrients to our vines. For our inaugural cider, I purchased exclusively Golden Russet apples, an heirloom American variety that at one point in time was referred to as the "champagne of apples" for its ability to produce sparkling ciders of extremely high quality.

### VINEYARDS

Conley and Pear Ridge Vineyards are both organically farmed and incorporate regenerative practices into their holistic growing approach, which is one of the many reasons we love sourcing our Chardonnay and Pinot Noir from them, respectively. Iron Orchard is a Certified Organic orchard and nursery situated on a one hundred year old homestead in the foothills of the Okanogan Highlands in north-central Washington. While the bulk of the apples grown there are intended for eating, they also grow a large number of heirloom cider varieties.

### VINIFICATION

The Ciderkin is made by repressing the apple pomace from our Golden Russet cider. We also added some Piquette of Pinot Noir and Chardonnay for a bit more structure and flavor. After pressing the Pinot Noir and Chardonnay fruit, the pomace was rehydrated overnight, and was re-pressed the next day. The juice went into a stainless steel tank and was cold-settled for 48 hours, then racked into neutral oak barrels. The Pinot Noir and Chardonnay Piquette was then blended in with the Ciderkin piquette into a stainless steel tank in early November. After 3 weeks, it was racked into a stainless steel pressure tank, allowing the last bit of fermentation to take place and naturally create effervescence. Using a counter-pressure bottler, we bottled by hand on January 21, 2022.

### AT BOTTLING

4.5 % Alcohol. Unfined. Unfiltered. No SO2 added.

FOR MORE INFORMATION VISIT [PETPROJECTWINES.COM](https://petprojectwines.com)

A minimalist approach to winemaking