

# pétproject

RELEASING SPRING 2022

## 2021 Orange Cuvée

64% Muscat Ottonel, 33% Pinot Gris, 3% Riesling  
165 Cases Produced - Certified Organic  
Columbia Valley AVA



### VINTAGE NOTES

The 2021 vintage was particularly intense, with all of our grapes picked and processed by the end of September, almost an entire month earlier than last year. Despite high, prolonged heat beginning early in the summer (the temp was hanging out at and above 100 degrees for almost a month), 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. Because of the intense heat in late June, the grapes hit prime sparkling ripeness at the end of August. The 2021 vintage was another low yield yet high quality growing year, leaving both growers and winemakers very excited about this year's harvest.

### VINEYARDS

Red Boar and Pear Ridge Vineyards are both organically farmed and incorporate regenerative practices into their holistic growing approach. As this was our first year sourcing fruit from Red Boar, we are looking forward to learning more about what the vineyard is able to express through future vintages, and experimenting with making Walla Walla Valley sparkling along the way. As we have sourced from Pear Ridge for several vintages, we've come to love how concentrated and flavorful the grapes are. Beautifully situated along the Columbia River Gorge, the vineyard benefits from increased rainfall and requires no additional irrigation.

### WINEMAKER'S NOTES

With Red Boar Vineyard gaining its Organic Certification just in time for harvest, we were able to bring in a large amount of Muscat Ottonel to the winery-- enough to create a direct-press single varietal pet nat and then set aside fruit for exploration. For the Orange Cuvée, I experimented with varying levels of skin contact, ranging from several days to a couple weeks, and blended them all together for layered flavors and textures. The Pinot Gris also saw 48 hours of skin contact, adding some nice structure, and the touch of Riesling contributes to this wine's powerful aromatics and flavors. The result is seriously delicious wine that doesn't take itself too seriously.

The label features art by Miyeon Lee, a friend and painter whose work focuses primarily on natural phenomena. The image is an interpretation of the Blue Mountains and wooded creek at my childhood home, now our Estate Vineyard, Stonemarker.

### VINIFICATION

The varieties were all harvested on different dates (Muscat Ottonel: 8/30/21, Pinot Gris: 9/15/21, Riesling: 9/25/21) and fermented individually. To start fermentation, either a pied de cuve or cross-pitch of fermenting juice from the same vineyard was used. The varietals were tended to separately, all in stainless steel, and then blended together with enough residual sugar remaining to ensure the good level of effervescence once bottled. Bottling took place on October 21, 2021 and we hand-disgorged on March 14, 2022.

### TASTING NOTES

The tropical aromatics of this wine jump out of the glass, almost as if you're peeling a ripe grapefruit directly under your nose. Packed with flavor, the wine is dry with a touch of bitterness, with notes of apricots, white tea, and watermelon jolly ranchers. Glou glou!

### AT BOTTLING

10.5% Alcohol. Unfined. Unfiltered. No SO2 added.

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

A minimalist approach to winemaking