

pétproject

RELEASED SPRING 2023

2021 Cider

100% Golden Russet Apples

39 Cases Produced - Washington State



TASTING NOTES

If Martinelli's had a daughter that grew up and traveled abroad to northern France during college to immerse herself in the cider making traditions of Breton, she would have turned into this cider. Innocent candied apple aromas on the nose, while the palate offers a bit more brooding, rustic, earthy, damp forest floor. Lightly effervescent with a short finish that begs for a second sip. Pair with a slice of your favorite panettone or nothing at all. - Danielle Knott (Tasting Room Manager)

WINEMAKER'S NOTES

Crafting an heirloom cider has been a desire of mine since I began researching organically grown apple varieties in Washington state. Very few growers in Washington focus on heirloom cider varieties since the majority of orchards are planted with popular dessert and fresh eating apples. For our inaugural cider, I was able to purchase 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. Iron Root Orchard was happy to sell some of their Golden Russets to me, and I'm excited to feature fruit grown in such a different climate, expanding our reach into the northernmost part of the state.

ORCHARD

Iron Root 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 fresh eating and desserts, they also grow a large number of heirloom cider varieties.

VINIFICATION

When the apples were harvested at the end of October and brought to the cellar, they remained in the harvest bins outside under tarp for two weeks. In this sweating process, the apples soften up, easing the crushing and pressing process, giving better juice yields. After that, the process for making cider is not much different from winemaking. The apples were milled by hand before pressing, and once pressed, the juice began its natural fermentation pretty quickly, without the need to add any additional yeasts or a pied de cuve. The pressed juice remained in the cold room through primary fermentation and was racked 2 times to help clear up the juice prior to bottling. The Cider was bottled with some residual sugar in order to create a gentle natural carbonation.

AT BOTTLING

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

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

A minimalist approach to winemaking