

# pétproject

RELEASED APRIL 2022

## 2021 Chenin Blanc

100% Chenin Blanc - 164 Cases

Certified Organic



### 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 Chenin 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.

### VINEYARD

Arete Vineyard straddles the top of Radar Hill, just outside of Othello, Washington. The 250 acres of vines were planted in 1983, and are managed organically. The Chenin Blanc is grown and sourced from the North Slope of the vineyard.

### WINEMAKER'S NOTES

For our second vintage of Chenin Blanc from Arete Vineyard, we wanted to make another incredibly bright and crisp tribute to our founder and father, Mark Anderson. He would often order a Chenin Blanc with his mussels at his favorite restaurant in Walla Walla, Brasserie Four, at a crowded table of friends or family. This wine honors that memory. As with all our Pét Project wines, we use a very gentle hand throughout the winemaking process to ensure a true representation of varietal and terroir.

### VINIFICATION

This year's Chenin Blanc ushered in the early 2021 harvest season for us. We brought all of the fruit in on August 25, 2021— three and a half weeks ahead of last year's harvest date. After a whole-cluster press, it was cold-settled at 35 degrees for 48 hours. We fermented it in neutral French oak for 4 weeks— our first oak fermented pét nat— then racked it into a stainless steel tank to reach 1.5bx, which is where we strive to bottle our sparkling wines to achieve ideal effervescence. Bottling occurred on October 5, 2021, after which it was stored in cages on its side for maximum lees contact while finishing fermentation. To settle the yeasts and tartrates in preparation for disgorging, bottles were turned neck-down and placed back in their cases on December 14, 2021. Hand-disgorgement took place across two days: January 11-12, 2022.

### TASTING NOTES

Hints of lemon zest, freshly baked sourdough, and wet straw on the nose. Mouth-watering and bright, the palate has hints of fresh cut grass, passion fruit, and crisp green apples.

### AT BOTTLING

9% Alcohol. Unfined. Unfiltered. No SO2 added.

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

A minimalist approach to winemaking