pét project

grüner veltliner pét-nat

Vintage: 2018
Vineyard: Soluna
AVA: Columbia Gorge
Varietal: Grüner Veltliner
Farming Practices: Organic methods (not certified organic)
Soil: Volcanic sandy clay loam (Underwood Series)
Harvest method: by hand
Alcohol: 10%
Yeast: Indigenous
Fermentation: 41 days to bottle
Fermentation vessel: Stainless steel
Sulfur: none
Filter: none
Fining: none
Disgorgement: At 6 months
Dosage: none
Aromatics: Kaffir lime leaves
Palate: Bright lime-like acidity, granny smith apple skin, herbal notes of arugula, spearmint and tarragon

Price: $26 retail | $17.25 wholesale

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