

pétproject

RELEASED FALL 2023

2022 Estate Rosé

81% Malbec, 19% Cab Franc

60 Cases Produced - Certified Organic

Walla Walla Valley AVA



TASTING NOTES

This rosé instantly entices you with its freshness, well-integrated acidity, and effervescence on the palate. Flavors of candied red fruit— think under ripe strawberries or first-of-the-season Rainier cherries— with a touch of earthiness. The concentrated fruitiness is reminiscent of kumquat marmalade, watermelon fruit leather, or rhubarb compote. It's the perfect pet-nat for sunny days, whether you're enjoying it during brunch with quiche, or at an outdoor happy hour with anti pasti (don't forget the mortadella!). For nights when you are feeling festive but can't be bothered, order a side of crab rangoon with your choice of Chinese take-out and prepare for your mind to be blown with this perfect pairing.

WINEMAKER'S NOTES

In 2022, after tasting the results of our first rosé pét-nat from our estate, we decided we had to make this wine again. Since the Cab Franc and Malbec at Stonemarket are still very young (planted in 2017), we are excited to turn the fruit into a rosé to create a vibrant and refreshing wine. The second vintage producing this wine proved to be very successful, especially in terms of yields, as the Malbec and Cab Franc vines continue to mature. The wine did not see any time in oak barrels this year, a departure from last year's approach.

VINEYARD

Stonemarket was first planted in 1998. It is situated along Caldwell Creek, in the southeastern part of Walla Walla Valley AVA, and is composed of silty loam soils. The 3.5 acres under vine are planted primarily to Cabernet Sauvignon with 1 acre of Malbec, and ½ acre of Cab Franc. It is managed exclusively by hand, with a focus on soil regeneration and Organic practices.

VINIFICATION

Compared to 2021, the fruit was harvested much later and arrived in the cellar in late September. Pressed together, we cold settled this wine for 7 days before racking into a stainless steel tank to co-ferment cold in our barrel room. This rosé was fermented in stainless steel and spent roughly 9 months on lees prior to disgorgement. Racked once for clarity prior to bottling, it was bottled on December 8th and hand-disgorged over two days in August of 2023. Unfiltered, unfined, less than 10 ppm of SO₂ added at disgorgement.

VINTAGE NOTES

2022 was a year of extremes in the Columbia Valley: in Walla Walla, we had one of our coldest and wettest Springs on record, tremendous heat in the late Summer, and the warmest Fall we can remember. A late spring blizzard occurred right at bud break, and was followed by cool temperatures through most of June. This resulted in extended bud break, putting bloom two to three weeks behind recent years. Summer seemed to finally arrive in July and August with multiple 100-plus degree days. Then, a miraculous and unseasonably warm Fall came to the rescue. Temperatures were above average for the entire month, creating even ripening at lower brix. With larger yields and a shorter window for harvest, we were challenged for capacity, using every vessel that we had to process the fruit, but managed to get all of our fruit in by the end of October. Overall, it's a stunning vintage with great structure, flavor, and color.

AT BOTTLING

10.8% Alcohol. Unfined. Unfiltered. Less than 10 ppm of SO₂ added at disgorgement.

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A minimalist approach to winemaking