

# pétproject

RELEASED APRIL 2022

## 2021 Syrah

100% Syrah - 123 Cases

Certified Organic



### VINTAGE NOTES

The 2021 vintage was particularly intense, with all 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 in most parts of the state compared to 2020. Because of the intense heat in late June, the Syrah hit 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

Conley's high elevation (average 1600') growing conditions yield berries with thicker skins, producing intensely flavored wines. The vineyard soil is dense, rocky, sandy and hard pan, with not much top soil, translating to wines notable for their mineral characteristics.

### WINEMAKER'S NOTES

The 2020 Syrah pét-nat was received so well, and was made in such a limited quantity, we decided to double our production of this unique, sparkling red wine. It is a vibrant addition to our line-up of pet nats and we are thrilled with the flavor and texture of the 2021 vintage.

### VINIFICATION

As in the prior vintage, the grapes underwent a 10 day carbonic fermentation which brings forward some bright fruit characteristics and allows for good color extraction without adding too much tannin. The fruit was then pressed and transferred to a stainless steel fermenter to while it finished primary fermentation. Then the wine was racked into a pressure tank where it finished fermentation, building pressure naturally, before being bottled in-house with a counter pressure bottler on October 4, 2021. This wine was hand-disgorged on February 1st, 2022.

### TASTING NOTES

Hints of peach and unripe cherry on the nose, with cinnamon, baking spices, clove, and sorrel on the palate. The combination of herbal and mineral notes compliment the layers of hibiscus tea and pomegranate nicely.

### AT BOTTLING

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

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

A minimalist approach to winemaking