

# pétproject

RELEASED SUMMER 2022

## 2021 Piquette of Orange Cuvée

34% Muscat Ottonel, 34% Pinot Gris, 32% Riesling

124 Cases Produced - Certified Organic

Columbia Valley AVA



### 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, 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. 2021 was another low yield yet high quality growing year, leaving both growers and winemakers very excited about this vintage.

### WINEMAKER'S NOTES

We began making piquette as a way to employ the leftover grape pomace used for our wines, a byproduct that most winemakers would otherwise throw out. Once the piquette is made, we take the remaining pomace to the vineyard and add to our compost pile, where it can add essential nutrients to our vines. Another reason we love making piquette is due to their versatility-- it can be made from countless numbers of the varietals we're left with after bottling the direct pressed wines.

### VINEYARDS

Red Boar and Pear Ridge Vineyards are both organically farmed and incorporate regenerative practices into their holistic growing approach. As this was our first year sourcing fruit from Red Boar, we are looking forward to learning more about what the vineyard is able to express through future vintages, and experimenting with making Walla Walla Valley sparkling along the way. As we have sourced from Pear Ridge for several vintages, we've come to love how concentrated and flavorful the grapes are. Beautifully situated along the Columbia River Gorge, the vineyard benefits from increased rainfall and requires no additional irrigation.

### VINIFICATION

The varieties were all harvested on different dates (Muscat Ottonel: 8/30/21, Pinot Gris: 9/15/21, Riesling: 9/25/21) and fermented individually. To start fermentation, either a pied de cuve or cross-pitch of fermenting juice from the same vineyard was used. After the original pressings, the skins were rehydrated for 48 hours. They were then pressed separately and moved directly into neutral oak barrels for their primary fermentation. After fermentation, they were blended together and cold settled until ready for bottling.

### TASTING NOTES

The subtle tropical aromatics yield to notes of apricots, white tea, and watermelon jolly ranchers. Perfect for the beach, at the park, during a cookout, or on a kayak!

### AT BOTTLING

4.9 % Alcohol. Unfined. Unfiltered. No SO2 added.

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

A minimalist approach to winemaking