

pétproject

RELEASED APRIL 2022

2021 Pinot Gris

100 Cases Produced

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 Pinot Gris hit sparkling ripeness in mid-September. 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

In addition to growing a variety of different grapes, Pear Ridge is a Certified Organic heirloom pear orchard, that incorporates regenerative practices into their holistic growing approach. Beautifully situated along the Columbia River Gorge, the vineyard benefits from increased rainfall and requires no additional irrigation.

WINEMAKER'S NOTES

2021 is our third year working with Pinot Gris from Pear Ridge, and each vintage has been incredibly memorable in showcasing this varietal's versatility and spectrum of flavors. With little worry about smoke taint this year, we were excited about allowing for some skin contact to add a colorful flare and some texture.

VINIFICATION

Fruit arrived in the cellar on September 15, 2021 and was immediately destemmed and lightly crushed. It cold soaked on the skins for two days in steel fermenters for color and flavor extraction. A pied de cuve of pinot noir and chardonnay grapes from the vineyard was added at the time of pressing to help kickstart fermentation. After pressing, the wine cold settled for two days, was racked to a new tank and underwent a cool fermentation in our barrel room. The wine was bottled on October 18, 2021 and spent nearly 3 month aging on its lees. It was hand disgorged on January 14th and 18th, 2022.

TASTING NOTES

Strong aromas of grapefruit peel are the first thing you notice. After the first sip, you're transported to a terrazza in Milan, enjoying a sbraghiato garnished with citrus. With the perfect amount of tannic structure, this pet-nat is for lovers of Italian amari and spritz.

AT BOTTLING

11% Alcohol. Unfined. Unfiltered. No SO2 added.

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

A minimalist approach to winemaking