

pétproject

RELEASED SPRING 2023

2022 Orange Cuvée

120 Cases Produced - Certified Organic
Columbia Valley AVA



VINTAGE NOTES

2022 was a year of extremes in the Columbia Valley. 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.

VINEYARDS

The four vineyards that we sourced fruit from for this vintage represent the diversity of growing sites found within Washington state, and are all farmed organically. From the Columbia River Gorge, to the Walla Walla Valley, and a few sites in-between, we are excited to have created a product that showcases these growers in a fun and intriguing way.

WINEMAKER'S NOTES

For the second vintage of Orange Cuvée, we wanted to take it to another level. We were able to secure some Gewurztraminer from Arete Vineyard, so the blend now includes all 4 of the Noble grapes of Alsace: Muscat Ottonel, Pinot Gris, Riesling, and Gewurztraminer, each from a separate and very distinct organic vineyard site in Washington State. This vintage has a lot of the same characteristics as the previous vintage, but the flavors are more subdued, less of a tropical explosion and in my opinion more complex. The additional time on the skins makes it a bit more savory with a little more body than is typical for a sparkling wine. For an unexpected, exciting and delicious bottle, this is it.

The label features art by Miyeon Lee, a friend and painter whose work focuses primarily on natural phenomena. The image is an interpretation of the Blue Mountains and wooded creek at my childhood home, now our Estate Vineyard, Stonemarker.

VINIFICATION

This vintage features a blend of 29% Red Boar Vineyard Muscat Ottonel, 17% Paradiso del Sol Riesling, 31.5% Pear Ridge Vineyard Pinot Gris, and 22.5% Arete Vineyard Gewürztraminer, all with 7 days of skin contact. The grapes were harvested and processed separately, but all were fermented in stainless steel. About a week before bottling, the varieties were blended together in tank. After bottling, they aged sur lie for 4 months, flipped neck down, settled and clarified for two more months, and were hand disgorged on May 16th, 2023.

TASTING NOTES

The first sip is reminiscent of a Grapefruit Pellegrino, or a higher octane paloma made with fresh squeezed juice and Pamplemousse liqueur. The aromatics are subtly tropical, but clean, as if you were hanging up freshly washed cotton sheets somewhere in the Caribbean. Pair these bubbles with a breakfast of white peaches, pineapple, and ripe star fruit.

AT BOTTLING

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

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

A minimalist approach to winemaking