

pétproject

RELEASED SUMMER 2023

2022 Chenin Blanc

119 Cases Produced

Certified Organic



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 put 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.

VINEYARD

Arete Vineyard straddles the top of Radar Hill, just outside of Othello, Washington. The 250 acres of vines were planted in 1983, and are managed organically and certified by the USDA. The Chenin Blanc is grown and sourced from the North Slope of the vineyard and managed entirely by hand.

WINEMAKER'S NOTES

The 2022 vintage of Chenin Blanc is a wonderful expression of this fruit and its site. We've taken what we've learned about the ripening habits of this grape from the previous two vintages and honed in on an optimal range of acidity and ripeness. The result is a beautifully tart but fruit inclusive expression of Chenin, and one of my all time favorite pét nats that I've produced. I love Chenin Blanc, and it has a special place in my heart because my late father, Mark Anderson, used to regularly order Chenin with mussels at Brasserie Four, his favorite French restaurant in our hometown of Walla Walla. The first vintage of this wine was made in his honor and I see every subsequent vintage as another small way to remember his impact and encouragement.

VINIFICATION

Chenin has usually been on the earlier side of harvest, and 2022 was no exception. Upon its arrival in the cellar, this fruit went into the press whole cluster. From pressing, it was cold settled for 7 days, then racked into stainless steel for its primary fermentation. Bottled at 1.25bx on December 12, 2022, it aged in bottle for 5 months before hand disgorgement on May 16, 2023.

TASTING NOTES

This Chenin Blanc rules. It's sparkling Chenin Blanc, after all. On the nose, notes of tangy sourdough and Welch's green grape juice concentrate mingle with celery and pea shoots, which bring a fresh vegetal vibrancy. Combined with hints of green grass and yellow citrus, sipping this wine transports you to a dewy morning stroll through the orchard. As the wine opens up on the palate, you're met with Lemon-flavored Quadratini, followed by juicy pears and ripe yellow apples, lending a nice contrast to the initial zest. For pairings, look to the ocean and throw the seafood dinner party of your dreams: Think a raw bar of freshly shucked briny oysters, pan-seared halibut with lemon caper dressing, a heaping bowl of corn chowder, and a freshly baked miche for the table, served with cultured butter and flaky salt. Oui, chef!

AT BOTTLING

10.5% Alcohol. Unfined. Unfiltered. <10ppm SO2 added at disgorgement.

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

A minimalist approach to winemaking