

pétproject

RELEASED NOVEMBER 2022

2021 Estate Rosé

79% Malbec, 29% Cab Franc

72 Magnums Produced - Certified Organic

Walla Walla Valley AVA



TASTING NOTES

Fruit notes of pear, strawberry and raspberry, citrus, and melon, with a pleasant crunchy green flavor on the finish similar to rhubarb. Makes you pucker just like a Sweet tart candy would. Enticing but not overwhelming floral aromas. A lovely match for a Friendsgiving meal of lightly spiced, coconut curry dishes and creamy chicken dishes.

AT BOTTLING

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

WINEMAKER'S NOTES

In 2017, the same year we transitioned to organic vineyard management, we also planted Cabernet Franc and Malbec at our Estate Vineyard. In 2020, we received Organic certification from the USDA. In 2021, with the young plantings of Malbec and Cab Franc, we wanted to celebrate the vineyard's transition and youth with a vibrant wine. The end result was a captivating, extremely limited production sparkling rosé, bottled in large format. Co-fermented in stainless steel and neutral oak, the wine was aged on its lees for 10 months in bottle prior to disgorgement. This is a truly special bottling, our first sparkling wine produced from Estate grown fruit!

VINEYARD

Stonemarker was first planted in 1998 It is situated along Caldwell Creek, in the southeastern part of Walla Walla Valley AVA, and is composed of silty loam soils. The 3.5 acres under vine are planted primarily to Cabernet Sauvignon with 1 acre of Malbec, and 1/2 acre of Cab Franc.

VINIFICATION

Our team hand harvested the Cabernet Franc and Malbec for this wine on August 31st, 2021. After pressing the fruit, the juice was settled in a small tank for 2 days before being racked to neutral French Oak barrels for a slow natural fermentation in our barrel room. The rosé was bottled in magnums on December 15th, 2021, and spent 10 months on its lees. Hand-disgorgement took place in October 2022.

VINTAGE NOTES

The 2021 vintage was particularly warm and intense, with all of our grapes picked and processed by the end of September, almost an entire month earlier than the previous 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 compared to 2020. The 2021 vintage was another low yield yet high quality growing year, leaving both growers and winemakers very excited about this year's harvest.

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

A minimalist approach to winemaking