

# pétproject

RELEASED SPRING 2023

## 2022 Co-Ferment

50% D'Anjou Pears, 50% Riesling Grapes  
52 Cases Produced - Certified Organic  
Columbia Gorge AVA



### TASTING NOTES

This wine has a fresh, clean profile. Not too tart or too sweet, although a small bit of residual sugar remains. Refreshing floral aromas of jasmine and peony fill the glass, with the wine dancing across the palate. It's undeniably juicy. The pear-ness is complimented by a subtle wildflower honey finish. Pairs well with park picnics, tender green salads, and delicate cheeses.

### AT BOTTLING

8.6% Alcohol. Unfined. Unfiltered. No SO2 added.

### WINEMAKER'S NOTES

I was excited to introduce a co-ferment of fruits grown at Pear Ridge Vineyards in the Columbia Gorge. As their name suggests, they grow Organic grapes in addition to several pear varieties, and this combination of Riesling grapes and D'Anjou pears is a unique expression of place done in a sparkling format. D'Anjou pears are juicy and aromatic, which compliments the Riesling beautifully by highlighting the pome fruit notes indicative of the varietal.

### VINEYARD

Pear Ridge is beautifully situated along the Columbia River. They are a Certified Organic site that focuses on growing cool climate wine grapes and heirloom pears. They incorporate regenerative practices into their holistic growing approach, and also benefit from increased rainfall, requiring no additional irrigation.

### VINIFICATION

We received the pears on October 11th, 2022, and waited to mill them until the Riesling was harvested a couple of weeks later. The milled pears were pressed with the whole-cluster Riesling to allow for maximum extraction of juice and flavor. From the press pan, the juice was moved into a stainless steel tank, where it settled for a few days before being racked into a new tank and underwent a cold fermentation. When the wine reached 2 brix it was racked into a stainless steel pressure tank and locked down to allow CO2 to build pressure. We refer to this as the "Char-nat Method." The wine was counter pressure bottled in house on March 1, 2023. No disgorge.

### 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.

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A minimalist approach to winemaking