

# pét project

## pinot gris rosé pét-nat



**Vintage:** 2018

**Vineyard:** Soluna

**AVA:** Columbia Gorge

**Varietal:** Pinot Gris

**Farming Practices:** Organic methods  
(not certified organic)

**Soil:** Volcanic sandy clay loam (Underwood Series)

**Harvest method:** by hand

**Alcohol:** 11.5%

**Yeast:** Indigenous

**Skin Contact:** 24 hours

**Fermentation:** 33 days to bottle Fermentation  
vessel: Stainless steel

**Sulfur:** none

**Filter:** none

**Fining:** none

**Disgorgement:** At 6 months

**Dosage:** none

**Aromatics:** Fresh grapefruit

**Palate:** tart raspberries, grapefruit, pickling  
spice, subtle saline minerality

**Price:** \$26 retail | \$17.25 wholesale