

pétproject

RELEASED FEBRUARY 2022

2021 Muscat Ottonel

100% Muscat Ottonel - 124 Cases

Certified Organic



VINTAGE NOTES

The 2021 vintage was particularly intense, with all of our grapes picked and processed by the end of September, almost an entire month earlier than last 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. Because of the intense heat in late June, the Muscat hit prime sparkling ripeness at the end of August. The 2021 vintage was another low yield yet high quality growing year, leaving both growers and winemakers very excited about this year's harvest.

VINEYARD

Red Boar, named for the hogs that are also raised on the land, is a small organic farm, with various berries, fruit trees and vegetables grown alongside the grapes. The farm received organic certification in 2021, but has always been farmed organically.

WINEMAKER'S NOTES

The 2021 Muscat Ottonel is the first Pét Project wine to be released from Red Boar Vineyard, located just outside of Walla Walla and is our first Walla Walla Valley AVA pétnat. This wine has a special place in our team's heart, as it is the first sparkling wine we've been able to make from a vineyard in Walla Walla Valley and is some of the only Muscat Ottonel planted in the AVA. Our team also assisted in hand-harvesting the fruit alongside grower Greg Schnorr. For this single varietal pétnat, we will continue to experiment with various degrees of skin contact in future vintages to feel out its potential. It's an exciting and lively grape that makes a great addition to the array of colors, textures and flavors offered under the Pét Project label.

VINIFICATION

The first fruit was brought in on August 26th and was immediately pressed and left to cold-settle in stainless steel for 24 hours. We then racked the direct press juice into new tanks, placing them in our barrel room at 55 degrees to ferment and slow cool. The second harvest of Muscat on August 30th was crushed and destemmed, and then split between two stainless steel fermenters. Gentle daily punch downs were employed for mild tannin extraction. One fermenter lot received 7 days on skins and the other received 14 days. The 7 day skin contact wine was pressed and combined with equal parts direct pressed wine. The 14 day skin contact lot went into our Orange Cuvée (which is also a blend of skin contact Pinot Gris and Riesling). The single varietal Muscat Ottonel was bottled on October 14, 2021 and hand-disgorged on December 13, 2021.

TASTING NOTES

The wine presents an incredible bouquet with a complex aromatic profile guided by orange peel and violets. On the palate it is light and crisp in character and flavor, with lower acidity. Ripe and tropical notes of star fruit and Valencia oranges are balanced by hints of lilac and wildflower honey. Would pair exceptionally well with Thai curry, or soft cheese such as Camembert, alongside dried fruit and nuts.

AT BOTTLING

10% Alcohol. Unfined. Unfiltered. No SO2 added.

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

A minimalist approach to winemaking