

chemistry

Bond With Us

2019 WILLAMETTE VALLEY CHARDONNAY



Identifying the opportunity to craft wines that reflect the purity and depth of their Willamette Valley origins, Chemistry is the first collaborative project between Stoller Family Estate and Chehalem Winery. Sourced from premier vineyard sites in the Willamette Valley, Chemistry wines are made for life's everyday moments.

The 2019 vintage was a return to a classic Oregon growing season. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

With a pale straw yellow color, fresh aromatics of pineapple, and Golden Delicious apples that are heightened by hints of vanilla, marzipan, and mineral characteristics of wet stone and flint. The palate is bright and balanced with flavors of white nectarines and lemon zest that lead to a round finish. Approachable and delightful, this Chardonnay is perfect for all those ABC drinkers.

PH | 3.23

TA | 6.73

Alc. | 13%

Cooperage | Stainless steel with light oak influence

Bottled | August 2020

SRP | \$14.99

Cases Produced | 5538 cases