



chemistry

## 2023 OREGON PINOT GRIS

SRP: \$25 | 7,100 CASES PRODUCED

CITRUS  
PEAR  
CRISP

**APPELLATION**  
Oregon

**VINEYARD COMPOSITION**  
This wine was sourced from premier Pinot Gris sites Oregon..

**VARIETAL COMPOSITION**  
100% Pinot Gris

**ÉLEVAGE**  
This wine was fermented with a thoughtful selection of yeast strains and aged in 100% stainless steel to preserve fresh, crisp flavors.

**HARVEST**  
September 2023

**BOTTLING**  
February 2024

**ALCOHOL**  
13%

**pH**  
3.24



### TASTING NOTES FROM THE WINEMAKER

Crisp aromas of fresh apple and meyer lemon leap from the glass, greeting you with freshness and vivacity. The palate is electric with fresh peach and yuzu, tapering into a pleasant, lingering finish of lemon and tangerine. This wine showcases the bright, balanced character that makes Oregon Pinot Gris singular and delightful.

### VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.



CHEMISTRY WINE  
16161 NE MCDUGALL ROAD DAYTON, OR 97114  
CHEMISTRYWINE.COM | 503.864.3404  
@CHEMISTRYWINE

STOLLER  
WINE GROUP

