



2021 PINOT GRIS OREGON

SRP: \$18 | 3,400 CASES PRODUCED

LIVELY
CITRUS
BRIGHT

APPELLATION

Oregon

VINEYARD COMPOSITION

This blend is a collection of hand selected vineyards from across the state of Oregon. Sourced from generally warmer regions, these sites represent why Pinot Gris is the second most predominant variety grown in Oregon.

VARIETAL COMPOSITION

100% Pinot Gris

COOPERAGE

100% Stainless Steel

ÉLEVAGE

Fermented 100% in stainless steel to preserve freshness. The lees were lightly stirred to develop sweetness and mouthfeel, but not overwhelm the brightness of this wine.

HARVEST

September 2021

BOTTLING

July 2022

ALCOHOL | pH

13.1% | 3.2



WINEMAKER'S NOTES

Floral, lemon, and orange peel notes grace the nose, introducing you to a brisk freshness. The palate is firm and vibrant, with underscoring notes of paloma and green blossoms before carrying the flavors of lemon sorbet and dried herbs to a clean, crisp finish. Drink now.

VINTAGE OVERVIEW

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

Certified



Corporation

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