



# CHEMISTRY

## 2023 OREGON PINOT NOIR

SRP: \$25 | 18,900 CASES

### VINEYARD COMPOSITION

Shaped by the elemental forces of Oregon, this wine is sourced from our most renowned viticultural areas, reflecting the terroir and ethos that makes this place so special.

### VARIETAL COMPOSITION

100% Pinot Noir

### ÉLEVAGE

Honoring the traditional craft of winemaking, this fruit was chilled and soaked before the transformative magic of fermentation. Framed with approximately 17% oak, this wine expresses the mysterious elegance of Oregon's landscape.

### NOTES FROM THE WINEMAKER

Sun, soil, and terrain come together in the glass. Deep ruby in hue, reminiscent of the sunset on the Cascade mountains, with rich aromas of Rainier cherry, baking spices, and silty earth, this evocative Pinot Noir will have you dreaming of the alpenglow.

### HARVEST

September 2023

### ALCOHOL

13.9%

### BOTTLING

July 2024

### pH

3.55



WELCOME TO THE  
WORLD OF CHEMISTRY:

WHERE ART  
MEETS SCIENCE



ELEMENT  
EARTH



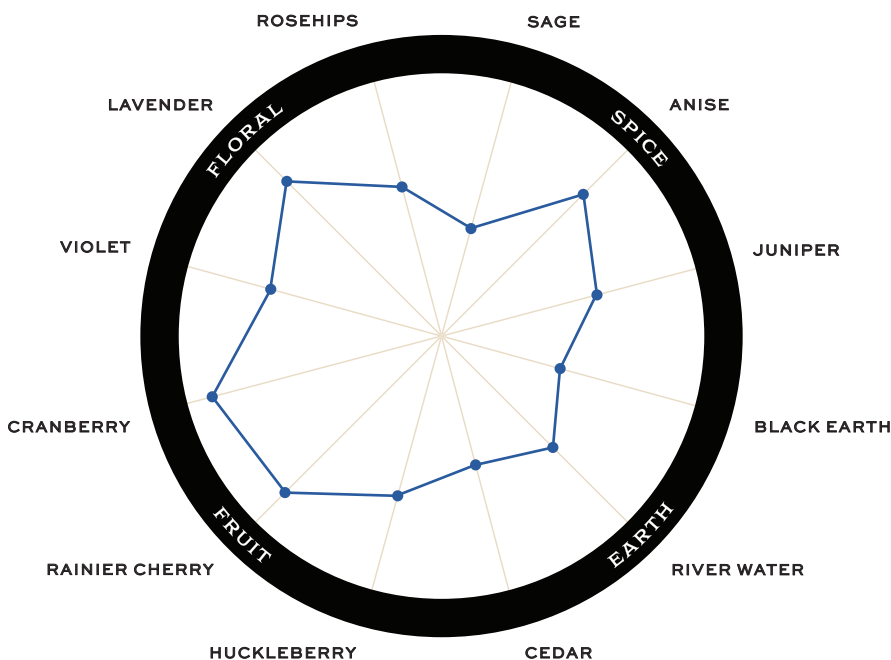
ZODIAC  
VIRGO



SEASON  
FALL



COMPOSITION  
CLAY



STOLLER  
WINE GROUP



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