



chemistry

2022 CHEMISTRY CHARDONNAY

SRP: \$25 | 4100 CASES PRODUCED

TROPICAL FRUIT
HONEYCRISP APPLE
FLINT



APPELLATION

Oregon

VINEYARD COMPOSITION

This blend is a collection of selected vineyards from across the state. These sites showcase what Oregon does best with Chardonnay.

VARIETAL COMPOSITION

100% Chardonnay

ÉLEVAGE

This Chardonnay was aged on 10% new French Oak.

HARVEST

October 2022

ALCOHOL

12.5%

BOTTLING

February 2023

pH

3.35

RESIDUAL SUGAR

4 g/L

NOTES FROM WINEMAKER, KARL WEICHOLD

The aroma coming from the glass reminds me of walking into a kitchen with freshly baked lemon bars. Canvasing the palate with vibrant layers of zesty citrus and marzipan, the finish of this wine is tangled with toasted hazelnuts and vanilla. Open this Chardonnay to accompany a handful of salty popcorn or to serve chilled with roasted chicken.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises, which pushed us to explore new regions that delivered delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring in the Willamette Valley that turned worrisome when an unusually late-season freeze event impacted lower-elevation Chardonnay plantings throughout the region that were already experiencing bud break. Fortunately, we leveraged decades of winemaking experience and relationships throughout the Pacific Northwest to find a quality fruit source in our time of need. Grower partners helped us identify vineyard sites in the Columbia Valley with conditions akin to Willamette Valley, which resulted in balanced, elegant fruit with concentrated flavors.



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STOLLER
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