



chemistry

2022 OREGON PINOT GRIS

SRP: \$18 | 6,500 CASES PRODUCED

CRISP
PEAR
REFRESHING



APPELLATION

Oregon

VINEYARD COMPOSITION

This fruit was sourced from premier sites for growing and producing Pinot Gris across the state of 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 2022

ALCOHOL

12.5%

BOTTLING

March 2023

pH

3.24

NOTES FROM WINEMAKER, KARL WEICHOLD

Lively aromas of lemon and Anjou pear leap from the glass, greeting you with freshness and acidity. The palate is buzzy with floral notes and sliced white peach, while the finish tapers into a pleasant echo of lemon and tangerine. This wine showcases the crispness and balance that makes Oregon Pinot Gris so singular.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer allowing the vines to flourish.



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

@CHEMISTRYWINE

STOLLER
WINE GROUP

