

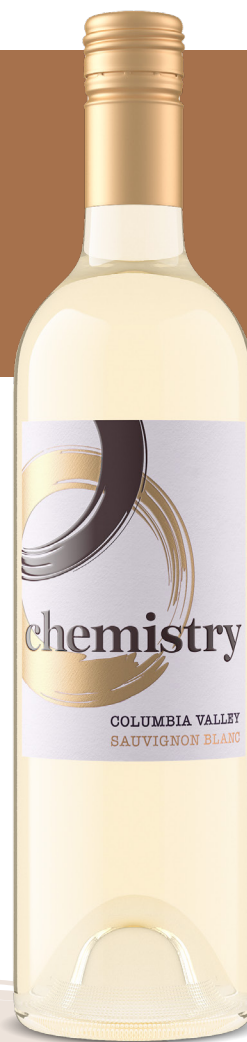
chemistry



2022 CHEMISTRY SAUVIGNON BLANC

SRP: \$25 | 4600 CASES PRODUCED

STARFRUIT
MANGO
ORANGE PEEL



APPELLATION

Columbia Valley

VINEYARD COMPOSITION

This blend is a collection of selected vineyards from the Columbia Valley.

VARIETAL COMPOSITION

100% Sauvignon Blanc

ÉLEVAGE

This wine is 100% stainless steel fermented.

HARVEST

September 2022

ALCOHOL

12.5%

BOTTLING

February 2023

pH

3.2

RESIDUAL SUGAR

3 g/L



6 40656 00022 3

NOTES FROM WINEMAKER, KARL WEICHOLD

The nose opens with concentrated notes of bright starfruit and wet grass. The palate is electric with citrus vibrancy and ample juiciness, that rounds out with flavors of lime rind into wet slate. This Sauvignon Blanc is an absolute marvel of a warm weather refresher. Enjoy this bottle chilled, accompanied by good friends next to the lake.

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 that turned worrisome when an unusually late-season freeze event impacted lower-elevation 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.



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

@CHEMISTRYWINE

STOLLER
WINE GROUP

