



chemistry

2023 COLUMBIA VALLEY SAUVIGNON BLANC

SRP: \$25 | 6,500 CASES PRODUCED

PASSION FRUIT
FRESH HERBS
VIBRANT

APPELLATION
Columbia Valley

VINEYARD COMPOSITION
This Sauvignon Blanc is sourced from a selection of premier sites in the Columbia Valley.

VARIETAL COMPOSITION
100% Sauvignon Blanc

ÉLEVAGE
This wine is 100% stainless steel fermented.

HARVEST
September 2023

BOTTLING
March 2024

ALCOHOL
12.5%

pH
3.1



TASTING NOTES FROM THE WINEMAKER

The nose opens with concentrated tropical fruit notes of passion fruit and pineapple, with subtler accents of fresh-cut herbs. The palate is buzzy and vibrant with flavors of bright lemon, lime peel, and lychee. This Sauvignon Blanc is marvelously refreshing on a warm day — enjoy chilled with good friends while relaxing by the water.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance, with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest, a challenge our vineyard and winemaking teams are fully equipped to handle. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.



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