



chemistry

2021 ALLIANCE PINOT NOIR

SRP: \$20 | 14,000 CASES PRODUCED

RAINIER STRAWBERRY
RED CHERRY
SOFT

WINEMAKERS NOTES

Aromas of ripe red raspberry and Rainier strawberry float out of the glass. The palate is soft with notes of bright cherry, plush tannins, and an undertone of moderately toasted barrels that keeps the wine round and satisfying. This is a wine meant to enjoy with friends on a Thursday evening with some barbecue chicken, cheersing to the weekend ahead. Let's raise a glass.

APPELLATION

58% California | 42% Oregon

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Aged for eight months on oak barrels, using 15% new French oak. All wines were then blended in tank to harmonize for a month before bottling.

HARVEST

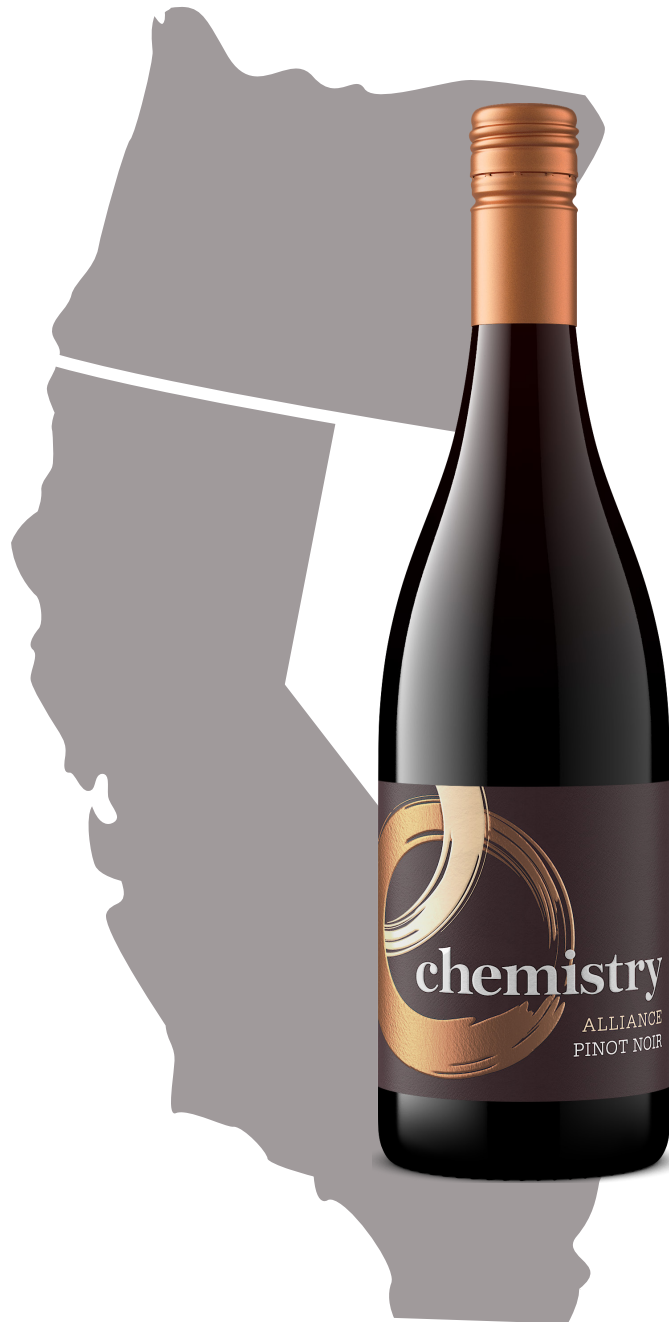
September & October, 2021

BOTTLING

September 2022

ALCOHOL | pH

13.5% | 3.65



THE STORY OF ALLIANCE, BY CHEMISTRY

Wine brings people together.

Kindled in transition, the winemakers at Stoller Family Estate and Chehalem seized an opportunity to collaborate, allowing the two estate-driven, tenured wineries to further explore. The Chemistry brand was formed from that original bond.

Now, our winemakers are bringing together Pinot Noir from two of the new world's most acclaimed grape-growing regions: Oregon and California. Superior quality at a fair price.

Alliance, by Chemistry.



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STOLLER
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