

chemistry

Bond With Us

2018 WILLAMETTE VALLEY PINOT GRIS



Identifying the opportunity to craft wines that reflect the purity and depth of their Willamette Valley origins, Chemistry is the first collaborative project between Stoller Family Estate and Chehalem Winery. Sourced from premier vineyard sites in the Willamette Valley, Chemistry wines are made for life's everyday moments.

The 2018 vintage was a warm and dry growing season. Cluster sizes were smaller than average, leading to a concentration of flavors that favor high-quality wines. Extended summer-like weather continued throughout the fall, allowing for a long, successful harvest. The resulting wines are well balanced and elegant.

With a pale straw yellow color, tropical aromatics like papaya and sweet meringue leap out of the glass. The palate shows ripe stonefruit characteristics with a richness that fills out the mid-palate with a kiss of sweetness that carries to the finish.

Approachable and delightful, this Pinot Gris is your summer pool party wine.

PH | 3.08

TA | 6.7

Alc. | 12.5%

Cooperage | 100% Stainless Steel

Bottled | March 2019

SRP | \$13.99

Cases Produced | 3,000