

# chemistry

Bond With Us

## 2018 WILLAMETTE VALLEY PINOT NOIR



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. Full of ripe, juicy red and blue fruits, the resulting wines are well balanced and elegant.

The Pinot Noir fruit was cold-soaked for several days before fermenting in stainless steel and aged with 15% new oak influence prior to bottling to capture the fresh fruit characteristics.

The result is a wine with a deep, glowing garnet color, and inviting aromatics of dark berries like boysenberry and black raspberry, earth, and baking spice. The wine is bright on the front palate showing initial flavors of cranberry that evolve to tart cherry and earth with structured tannins on mid-palate and finish.

This Pinot Noir is the perfect companion while making dinner.

PH | 3.53

TA | 6.0

Alc. | 14.1%

Cooperage | 15% New Oak

Bottled | July 2019

SRP | \$18.99

Cases Produced | 12,909