

# chemistry

Bond With Us

## 2018 WILLAMETTE VALLEY PINOT NOIR ROSÉ



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 fruits, the resulting wines are well balanced and elegant.

With a bright watermelon color, aromatics of strawberry shortcake, vanilla cream, and white nectarine fill the nose. The palate is crisp with a richness that fills out the mid-palate with flavors of strawberry and peach. There is a kiss of sweetness on the finish that begs for another sip.

Lush and lively, this rosé is the perfect addition to any brunch or patio party.

PH | 3.09

TA | 6.4

Alc. | 13.1%

Cooperage | Stainless Steel

Bottled | January 2019

SRP | \$13.99

Cases Produced | 3,000