



chemistry

2023 OREGON CHARDONNAY

SRP: \$25

PEAR TART
TROPICAL
FLINT



APELLATION
Oregon

VINEYARD COMPOSITION
This wine is sourced from select vineyards across the state, which showcase the quality and potential of Oregon Chardonnay.

VARIETAL COMPOSITION
100% Chardonnay

ÉLEVAGE
This wine was bottled six months after harvest to capture the fresh, vibrant fruit flavors and elegant texture of the varietal. It aged in 10% new French oak for four months prior to blending and then married in tank for two months to harmonize before release.

HARVEST
September 2023

ALCOHOL
12.5%

BOTTLING
March 2024

pH
3.25



TASTING NOTES FROM THE WINEMAKER
The nose is welcoming right out of the glass with the scent of pastry crust and baked apple. The palate shape is generous, with vibrant layers of zesty lemon curd and a finish of toasted hazelnuts and vanilla. This wine will pair beautifully with aged cheese or your favorite seafood dish.

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.



CHEMISTRY WINE
16161 NE MCDUGALL ROAD DAYTON, OR 97114
CHEMISTRYWINE.COM | 503.864.3404

@CHEMISTRYWINE

STOLLER
WINE GROUP

