



CHEMISTRY

2025 OREGON PINOT GRIS

SRP: \$25

NOTES FROM THE TASTING PANEL

A beautifully crafted Pinot Gris with expansive notes of lime sorbet, gardenia, and fresh peaches. Minerality rings true on the back of the mouth, keeping a crisp purity intact.

VARIETAL COMPOSITION

100% Pinot Gris

ÉLEVAGE

The grapes for this wine were gently pressed and fermented in 100% stainless steel tanks for 5 months.

VINEYARD COMPOSITION

Shaped by the elemental forces of Oregon, this wine is sourced from our most renowned viticultural areas, reflecting the terroir and spirit that makes this place so special.

HARVEST

September 2025

ALCOHOL

12.5%

BOTTLING

February 2026

pH

3.25

93

POINTS
THE TASTING PANEL
MAGAZINE



WELCOME TO THE
WORLD OF CHEMISTRY:

WHERE ART
MEETS SCIENCE



ELEMENT
AIR



ZODIAC
LIBRA



SEASON
SUMMER



COMPOSITION
STONE

