



CHEMISTRY

2024 OREGON PINOT NOIR

SRP: \$25

NOTES FROM JAMES SUCKLING

Aromas of grilled cherries, spiced cranberries, sanguine minerality, sandstone and dried herbs. Light- to medium-bodied with a juicy core and flavors of bing cherry and raspberries. Clean, refreshing and complex. A great choice for an everyday value wine. Drink now. Screw cap. Sept 10 2026

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine was fermented in 100% stainless steel and aged in new French oak for 9 months.

VINEYARD COMPOSITION

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

HARVEST

September 2024

ALCOHOL

13.5%

BOTTLING

July 2025

pH

3.55

93
PUBLISHER'S
PICKS
THE
tastingpanel
MAGAZINE

93
POINTS
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WORLD OF CHEMISTRY:

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MEETS SCIENCE



ELEMENT
EARTH



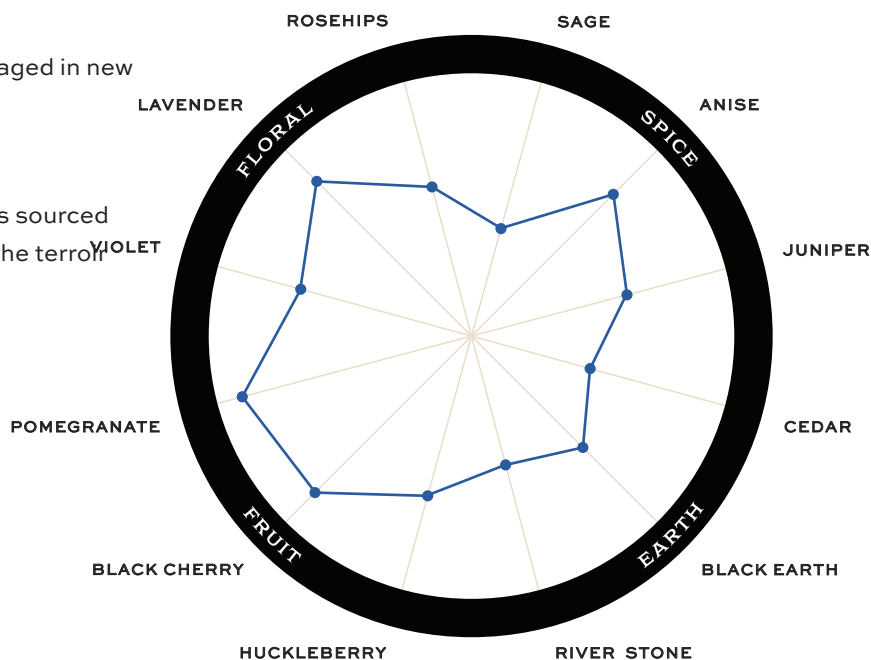
ZODIAC
VIRGO



SEASON
FALL



COMPOSITION
CLAY



STOLLER
WINE GROUP



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