



ALCHEMIST

2023 ALCHEMIST PINOT NOIR

TASTING NOTES Black Cherry, Dried Fig, Cedar

VARIETIES 100% Pinot Noir

VINEYARD SOURCES 100% Willamette Valley

CELLAR TREATMENT 9 months in neutral French oak

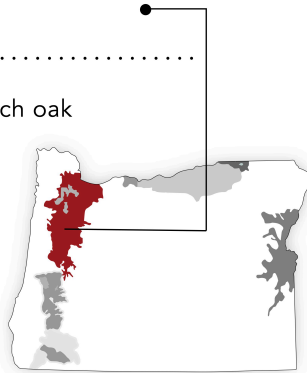
ALCOHOL CONTENT 12% by Volume

RESIDUAL SUGAR Dry

BOTTLE SIZE 750 mL

PH 3.55

TA 6.1 g/L



“These wines are blends of our favorite vineyards that we feel showcase the ultimate potential of the Willamette Valley as a winegrowing region.”

Winemaker



THE ART OF SCIENCE

There's a mixture of art and science that goes into making our Alchemist wines. Alchemist is an inspiring blend of the very best from our favorite Willamette Valley vineyards and is the small-batch, pinnacle of the Union Wine company portfolio. This vintage is a bold and uncompromising wine crafted to elevate everyday moments to the realm of art.

The 2023 Alchemist Pinot noir is comprised of not quite half Eola-Amity Hills fruit, a quarter Chehalem Mountains, and the balance from Ribbon Ridge and the southern Willamette Valley. Harvested across two weeks from September 16 to October 2, the final blend was roughly 20% whole-cluster fermented and aged in neutral French oak barrels for ten months. It is plush, and dense, with a frame of whole-cluster

character supporting juicy freshness owing to the large proportion of Eola-Amity Hills inclusion.

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

