



ALCHEMIST

2023 ALCHEMIST CHARDONNAY

TASTING NOTES Toasted Pine Nuts, Lemon Curd,
Fresh Pineapple

VARIETIES 100% Chardonnay

VINEYARD SOURCES 100% Witness Tree Vineyard

CELLAR TREATMENT Fermented and aged 8 months in new
and neutral French oak

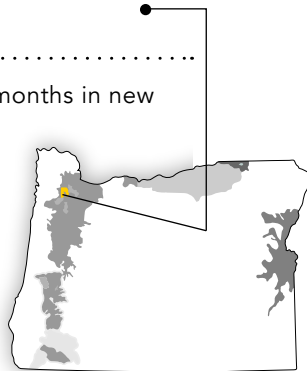
ALCOHOL CONTENT 13% by Volume

RESIDUAL SUGAR 1.43

BOTTLE SIZE 750 mL

PH 3.15

TA 5.6 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 Chardonnay comes from Witness Tree Vineyard on the East side of the Eola-Amity Hills. Harvested on September 15, three quarters of the final blend comes from fruit that was pressed whole cluster, settled and racked clean, and fermented in neutral French oak barrels. The other quarter comes from fruit that was foot-tread followed by 24 hours of maceration before being pressed, settled, and racked to barrel

for fermentation. Malolactic fermentation was allowed to proceed, though not to completion, leaving a wisp of crisp green apple acidity in the finished wine to counter the weight and hint of back-palate phenolic length contributed by the bit of skin contact. This wine spent just over ten months in barrel before 80 cases were packaged in early August.

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.

