



UNION WINE CO.

MADE IN OREGON

THE ART OF SCIENCE

There's a mixture of art and science that goes into blending 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 Chardonnay is an elegant and powerful wine crafted to elevate everyday moments to the realm of art.

After a cold, damp winter we saw early spring heat that pushed bud break up a few weeks ahead of average. A heat spike around flowering caused potential yields to be reduced but would ultimately create small berries and loose clusters. The mild summer to fall temperatures allowed for great flavor development and concentration in the grapes. A historically early harvest saw us picking the sparkling wine grapes in early August, and before the close of the month we were picking pinot noir from warmer sites in the Willamette Valley. Fruit from southern Oregon vineyards came in the first half of September with the cooler Willamette Valley grapes wrapping up by mid-October. 2016's wines are showing good concentration and intensity and have retained amazing freshness and acidity.

TASTING NOTES: LEMON, NECTARINE, WOOD SPICE

2016 ALCHEMIST CHARDONNAY

VINEYARDS	46% Chehalem Mountains	ALCOHOL CONTENT	13.22% by Volume
	35% Eola-Amity Hills		PH
	12% McMinnville	TA	
	7% Willamette Valley		
APPELLATION	Willamette Valley	RESIDUAL SUGAR	Dry
CELLAR TREATMENT	100% French Oak	BOTTLE SIZE	750ML