



2017 BERGSTROM VINEYARD, PINOT NOIR DUNDEE HILLS AVA

WINERY

Bergström Wines, a first-generation American family business, is one of the most unique and lauded domaines in the Willamette Valley. Dr. John Bergström's Swedish heritage and the love he developed for the Pacific Northwest are the roots of this estate. In 1999, John and his son, Josh, established Bergström Wines and today, Josh and Caroline, his wife and business partner, are celebrating more than 25 years as biodynamic growers of estate Pinot Noir and Chardonnay vineyards on the finest appellations within Oregon's Willamette Valley.

WINE

The Bergström Vineyard is 13 acres of south and southeastfacing vines bathing in the cool northerly sunlight and overlooking the expansive and rich Willamette Valley. Optimum elevation and exposure provide ideal ripening potential for our most powerful, yet elegant expression of Pinot Noir.

VINEYARDS

The birthplace of Bergstrom Wines. Reminiscent of a terracotta, scorched earth amphitheater, this bowl-shaped estate vineyard is ideally situated in America's most famous appellation for cool-climate Pinot Noir. Facing due south, the Bergstrom Vineyard is bathed in the warm sunlight of Oregon's summer days and is also protected from the cool oceanic winds that come through the Van Duzer coastal wind gap to the southwest. The Bergstrom Vineyard

has optimum ripening potential and gives our winery its most powerful yet elegant expressions of Pinot Noir and Chardonnay.

VINTAGE NOTES

Bright and energetic wines with pure fruit flavors and floral perfumes. Pinots are still youthful and very accessible and should age well through the 2020s into the 2030s.

WINEMAKING

Whole-cluster fermentation in small, open top vessels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids.) Aged on natural lees in 10-15% new 228L French oak barrels. No fining.

TASTING NOTES

Ruby red with garnet hues. The bouquet is intense and complex, with notes of game, earth, cherries, blackberries, and oak. As it opens in the glass, there are layers of dried mushrooms and citrus oils. The palate has dark chocolate-covered red and black fruits like raspberries and blackberries, matching the bouquet. With oak spices of clove and cinnamon, this silky Pinot Noir has lasting tannins and balance

VINEYARD

Region: Oregon

Appellation: Willamette Valley

Sub-Appellation: Chehalem Mountains

Soil: Volcanic "Jory" clays on top of

basalt rock.

Age/Exposure: 18 year-old vines;

South and southeast at 380 feet.

Clones: Balanced and varied field clonal

selection.

Eco-Practices: Biodynamic since inception

WINEMAKING

Varietals: 100% Pinot Noir

Aging: Aged on natural lees in 10-15% new 228L

French oak barrels. No fining.

TECHNICAL DETAILS

Yeast: Native, when possible

 Alcohol:
 13.6%

 Total Acidity:
 3.70 g/L

 pH:
 5.3

