



2022 SILICE VINEYARD, CHEHALEM MOUNTAINS 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.

VINEYARDS

The French word for "Silica," the shiny quartz in sand, Silice has the deepest sandy soils of any of our estate vineyards. This 18-acre vineyard sprawls over four different rolling sandy hillsides in the Chehalem Mountains AVA and most probably is a 60-million-year-old sand dune or beach. Silice sees all-day, unrelenting sun exposure, and strong winds that give the Pinot Noirs spicy powerful notes of gingerbread, cola and sassafras, with a mild savory and a pretty floral lift.

VINTAGE NOTES

After spring frost challenges that resulted in significant yield reduction, the 2022 vintage release is a testament to the resilience of the Willamette Valley. A serendipitous course to a triumphant harvest yielded a limited yet precious vintage of intensely aromatic, youthful and enticing Pinot Noirs with structured acidity and minerality, heightened concentration, and will unfurl to reveal veiled layers of depth.

WINEMAKING

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

TASTING NOTES

Deep ruby in color. The nose boasts a flamboyant, perfumed, fruity, floral, and mineral bouquet. Generously spiced with five Chinese spices, black licorice, and wild fennel. There is also an immensely appealing and salivating beef broth or veal demi-glace/meaty mushroom note. This wine is full of blueberry and dark berry flavors and is silky with a suave oak influence and spices from the vineyard. It has a lovely long finish with sweet fruit concentration. It is one of the finest Silice Vineyard expressions we have

VINEYARD

Region:	Oregon
Appellation:	Chehalem Mountains AVA
Sub-Appellation:	Silice Vineyards
Soil:	Deep, dupee class marine sedimentary sands
Age/Exposure:	Up to 23 years old. South and West at 470 feet of elevation
Eco-Practices:	Biodynamic since inception

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	10-15% new 228L French oak Barriques.

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	12.9%
Total Acidity:	5.1 g/L
pH:	3.72