



2017 GREGORY RANCH, PINOT NOIR YAMHILL-CARLTON 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 Gregory Ranch is a 21-acre vineyard planted on a 100+ acre property in the forested foothills of the coast range in the Yamhill-Carlton AVA.

VINEYARDS

The vineyard is surrounded by old-growth Douglas Fir, pine, and large sprawling oak trees. Wild elk and black bear roam the woods, and the forest floor is laced with truffles and mushrooms of all types.

VINTAGE NOTES

With scarcely a drop of rain from spring through harvest, the 2017 vintage is a tale of a warm (but not hot) and dry summer giving way to cooler nighttime temperatures during an extended harvest that began in September and lasted more than a month into early October. This combination delivered a beautiful balance between ripe fruit and irresistible acidity. These are bright, energetic wines with floral and candied notes, complemented by a distinct saline minerality. These wines are enjoyable now and have significant aging potential over the next decade.

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. Unfined.

TASTING NOTES

The 2017 Gregory Ranch has a dark cranberry in color with a lovely bouquet of wild mushrooms, pipe tobacco, ripe strawberries, and dark raspberries. Potentially one of the greatest wines we have crafted from this property, the 2017 vintage has a lot of charm now with a serious spice box, tobacco, earth, fruit flavors, and copious fine ripe tannins for the long haul.

VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Willakenzie marine sedimentary sands and clays on sandstone
Age/Exposure:	Up to 9 years old Southern and eastern exposure
Elevation:	460 ft.
Clones:	Balanced and varied field clonal selection

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	Aged on natural lees in 10-15% new 228L French oak barrels

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.5%
Total Acidity:	3.68 g/L
pH:	4.9