



2022 LE PRÉ DU COL VINEYARD PINOT NOIR, CHEHALEM MOUNTAINS

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 first Ribbon Ridge AVA estate that we were honored to add to our portfolio.

VINEYARDS

This magnificent 16-acre marine sedimentary shallow sandy soil terroir is owned by the Hill family and farmed by Bergstrom Wines in partnership since its inception. Pinot Noir and Chardonnay from this amazing site are known for their depth of spice, rare woods, incense and oceanic salinity aromatics and for their rich textural layers of fruited spice and earthy minerality. These are seriously ageworthy wines.

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 colored, aromatic, youthfully enticing Pinot Noirs with structured acidity and minerality, heightened concentration, and coiled complexity that, with time, will unfurl to reveal veiled layers of depth.

WINEMAKING

100% whole-cluster fermentation in open-top, stainless steel fermentation tanks. Native fermentation where possible. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids.) No fining.

TASTING NOTES

A fresh, vibrant, youthful violet, ruby red cherry color. Aromas are bright and of fresh red and dark red fruits, cherry candy, bonbon Anglaise, salted sweet candies, violets, blueberries, and gorgeous salinity. It dances across the palate in an irresistibly jazzy and tangy way. Beautiful and drinkable now, but also lots of darker notes, intrigue, and structure that begs you to age this wine to see how its peacock's tail will unfold over the next ten years, or more! With time, this will be an absolute stunner.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Sub-Appellation:	Ribbon Ridge AVA
Soil:	Marine sedimentary sandy soils on shale and limestone bedrock
Age/Exposure:	Up to 19 years South at 400 feet of elevation
Clones:	Balanced and varied field clonal selection
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:	13.2%
Total Acidity:	5.3 g/L
pH:	3.77