



2019 GARGANTUA SYRAH, OREGON 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 Gargantua Syrah celebrates Syrah's rich heritage and the diversity of expression possible on the West Coast of the United States. Led by Josh Bergström's unwavering belief that American West Coast Syrah is unique, delicious, and belongs in the same conversation as the wines from France's Northern Rhone Valley and other hallowed terroirs. To honor the purity of the Syrah fruit sourced from the best sites, we employ whole-cluster fermentation and neutral oak aging, allowing their unique character to shine through with finesse and complexity.

VINEYARDS

Appellation sources: Willamette Valley, Rogue Valley, Columbia River Gorge, and Applegate Valley AVAs.

VINTAGE NOTES

The 2019 season concluded with cooler temperatures that slowed ripening and allowed for extended hangtime. This measured pace to harvest enabled the clusters to achieve ideal physiological ripeness while maintaining higher natural acidity. The perfectly ripened clusters permitted 100% whole cluster fermentation, producing structured, classic Syrah. Built for longevity, this vintage will likely peak after 10+ years of cellaring.

WINEMAKING

Whole-cluster fermentation in small, open-top vessels. Native fermentation where possible. Aged on natural lees in 100% neutral small and large French oak barrels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). Unfined.

TASTING NOTES

A deep and vibrantly violet-purple covered wine that, right from the start, offers up classic Syrah aromas that are explosively ethereal and effusive: violet flowers, saline whole cluster spice, savory and sweet garden herbs, ginger, black pepper, ripe raspberries, blueberries, and strawberries. On the palate, it is vibrant and juicy but also ripe and medium-bodied with dark red fruits and a lovely meaty mushroom, bouillon, and savory umami expression that makes this a beauty right now and promises excellent aging capabilities thanks to a silky tannic structure.



VINEYARD

- Region: Oregon
- Appellation: Oregon AVA
- Soil: Various soil types
- Age/Exposure: 19 year-old vines; Various exposures
- Clones: Balanced and varied field clonal selection
- Eco-Practices: Biodynamic since inception

WINEMAKING

- Varietals: 100% Syrah
- Aging: Aged on natural lees in 100% neutral small and large French oak barrels. No fining.

TECHNICAL DETAILS

- Yeast: Native, when possible
- Alcohol: 13.33%
- Total Acidity: 4.7 g/L
- pH: 3.81