



2023 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

The 2023 vintage is shaping up as a modern classic for the Willamette Valley, combining vibrant freshness with remarkable depth. Chardonnays are stone-fruited and mineral-driven, while Pinot Noirs are deeply colored, aromatic, and layered with dark fruit. Alternating periods of record-breaking heat and cooler-than-average weather contributed to wines with finesse, balance, and aging potential. Already surpassing the charm of recent vintages, 2023 stands poised to be unforgettable.

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 for 11 months on natural lees in 10-15% new 228L French oak barrels.

TASTING NOTES

A deep red color, this wine is a noteworthy example of the Chehalem Mountains AVA. Lifted and ethereal, red Dianthus flowers, Hood strawberries, wet stone, Oregon berry pie in the nose. Traces of citrus oils, Tahitian vanilla, and cigar spice. The palate is fruit-forward and piquant with red cherries, allspice, and Linzer cookies. This wine showcases structure, true to the nature of the Chehalem Mountains. An age-worthy and thrilling wine that, in its youth, will present copious stem tannins balanced with juicy red fruits and succulence.

VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Sub-Appellation:	Chehalem Mountains AVA
Soil:	Deep, Dupee class marine sedimentary sands. 12-15 feet of 85% sand on sandstone and siltstone
Age/Exposure:	Up to 24 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 barrels

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.1%
Total Acidity:	5.5 g/L
pH:	3.66