



## 2021 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: Rogue Valley, Columbia River Gorge, and Applegate Valley AVAs.

### VINTAGE NOTES

The 2021 vintage shines as one of the most delicious in recent memory. With ideal growing conditions, including significant dry spells that encouraged disease-free fruit, the vintage achieved moderate yields of picture-perfect clusters. Mirroring the year's exceptional Pinot Noirs, 2021 Oregon Syrahs are irresistibly charming upon release. The calling cards of Syrah (garden herbs, salinity and savory intrigue) are present in abundance, but the 2021s are unique for their effusive, more floral, and sweet-fruited personalities.

### 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

Deep purple in the glass, this wine is a showstopper. Multi-dimensional with a nose blooming with geranium, white pepper, green olives, and cured meats like soppressata. The whole cluster fermentation expresses herbal and savory spices. Blueberry pastry, clove, and mushroom delight on a rich palate with smooth and silky tannins.



### 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: 12.9%  
Total Acidity: 5.9 g/L  
pH: 3.82