



2023 CUMBERLAND RESERVE PINOT NOIR, WILLAMETTE VALLEY 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

Named for the road where our family grew up in Portland, Oregon, our Cumberland Reserve is a 23-year regional champion barrel selection of the finest terroirs in the Northwestern Willamette Valley. Cumberland Reserve is the epitome of the Bergström style: the expression of a unique vintage's character combined with the perfect marriage of spice, mineral, and fresh fruit flavors.

VINEYARDS

Sourced exclusively from biodynamic, organic, or LIVE-certified vineyards in the Dundee Hills, Chehalem Mountains, Ribbon Ridge, Yamhill Carlton, and Eola Amity Hills AVAs.

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

Whole-cluster fermentation in open-top, stainless steel fermentation tanks. Aged on natural lees in 10-15% new 228L French oak barrels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). Unfined.

TASTING NOTES

The nose reveals ripe red strawberries, marionberries, and blueberry jam, with hints of French tarragon, dark chocolate truffle, and a savory bouquet garni. On the palate, this medium-bodied wine delivers bright red fruits like cranberry, black raspberry, purple plum, and red apples, with the ripe strawberry notes following through. A lovely Oregonian seasonal fruit bowl. The wine's balanced structure and delightful succulence harmonized with lasting acidity and remarkable salinity derived from the sandy soils at many of the source vineyards. Delightful light oak spice nuances, such as vanilla seeds, toasted coffee, and forest aromas add further to the depth.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley AVA
Soil:	Varied, featuring marine sedimentary sands, volcanic basalt clays, and alluvial deposits
Age/Exposure:	Up to 26 years old; Varied exposures
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:	13.3%
Total Acidity:	5.23 g/L
pH:	3.77