



2017 Silice Pinot Noir

Chehalem Mountains AVA

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 pretty floral lift.

Farming

- Biodynamic since inception
- Soils: Deep, Dupee class marine sedimentary sands. 12-15 feet of 85% sand on sandstone and siltstone
- Exposures: Rolling hills primarily facing South and West at 470 feet of elevation
- Vines: Average 20 years old
- Clonal Selections: 13 blocks of Pinot Noir – Pommard, Wadenswil and Dijon 777, 667 & 115

Winemaking

- 100% whole-cluster fermentation in open-top, temperature-controlled stainless steel fermentation tanks
- 228L French oak cooperage. > 15% new oak
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 12 months élevage in barrel
- No fining. Polishing filtration

Tasting Note

This is the fifteenth vintage from this amazing 21-acre terroir of rolling, gentle slopes which tens of millions of years ago used to be ancient dunes, sandy beaches and sea bed. This sandy vineyard site is well-exposed to copious sunshine and wind all season long, providing us with one of our most perfumed, elegant, and ethereal Pinot Noirs each and every year. Destined for long life in the cellar.

The 2017 Bergström Wines Silice Pinot Noir is dark, ruby red in color. The aromatic profile is a complex potpourri of fruits, spices and herbs mixed with a saline note that makes the finish succulent and juicy. This is whole-cluster Pinot Noir at its finest. This wine is ripe, round and velvety, with the signature acidity and tannins of this vintage. A very approachable wine now, but it will also benefit from time in the cellar.

Technical Details

- Alcohol: 14.1%
- Available Formats: 750ml & 1.5L Magnum
- Varietals: 100% Pinot Noir
- Harvest Dates: September 15 – October 16, 2017
- Cases Produced: 730

