



Bergström
WINES

2018 BERGSTRÖM GARGANTUA OREGON SYRAH

After 18 intense years of solely focusing on world-class Pinot Noir and Chardonnay in Oregon's Willamette Valley, gargantua is Bergström Wines' effort to craft world class Syrah from the West Coast of the United States.

Farming

- A "complete-State" blend from multiple Oregon AVA's and hand-selected vineyards.
- Exposures: South and southeast at 380 feet
- Vines: 15+ years old
- Clonal Selections: Syrah Noir and multiple ENTAV selections

Winemaking

- 100% whole cluster fermentation in small open top fermenters
- Neutral puncheons, and neutral demi-muid

Tasting Note

This wine has a complex character that reveals more and more with each minute in the glass. Dark, black cherry in color with classic Syrah aromas of pepper, tarragon, forest floor, matsutake mushroom, rosemary and thyme garrigue, cured meats, tar, tobacco, leather, and sanguine iron. Juicy and vibrant on the palate with full-bodied and ripe fruit flavors of fig, plum, and cane berries. Joining the fruit are notes of savory herbs, olive tapenade, and bresaola. With a ripe tannic structure and a youthfully reductive nature, I would recommend decanting this wine 10-20 minutes prior to enjoying.

Technical Details

- Alcohol: 13.2%
- Varietals: 100% Syrah



WILSON DANIELS
SINCE 1978 

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