



2022 SIGRID CHARDONNAY 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

Willamette Valley Chardonnay shows world-class potential through our Sigrid label, named for our Swedish grandmother. The wine showcases our estate's distinctive floral, mineral, and fruit characteristics from our oldest vines in Ribbon Ridge, Chehalem Mountains, and Dundee Hills. Known for its ethereal perfume, layered texture, and natural acidity balanced with fruit notes and salty minerality, Sigrid Chardonnay can be enjoyed young or aged 15-20 years.

VINEYARDS

Estate-sourced from Bergstrom, Le Pre du Col, and Silice Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents a bout 15% of the tot a l Bergstrom estate acreage.

VINTAGE NOTES

After spring frost challenges that resulted in significant yield reduction, the 2022 vintage release is a testament to the resilience of the Willamette Valley. A serendipitous course to a triumphant harvest yielded spectacular Chardonnay examples of varietal and regional expression. They have a noble reductive mineral saline quality and succulent natural acidity levels that frame and add structure to lovely citrus fruit, floral aromas, and flavors. These wines will be delicious when young and long-lived in the cellar.

WINEMAKING

Whole-cluster, "champagne-style," long and gentle, and lengthy pressing of the fruit at low-pressure levels for long durations to extract the finest juice. Fermented and aged on lees in 10-15% new French oak barrels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). 18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TASTING NOTES

The Queen of Chardonnays, crafted from our oldest Willamette Valley vines. Our 17th Sigrid Chardonnay vintage offers aromas of flint, apple, honey, and herbs, with notes of jasmine and vanilla. The wine shows a mineral structure with salinity, delivering rich flavors of stone fruit, pear, and toasted hazelnuts. Creamy and structured, this harmonious wine promises excellent aging potential.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley AVA
Soil:	Marine sedimentary sands and volcanic basalt clays
Age/Exposure:	As old as 25 years; South, Southeast, & Southwest
Clones:	Balanced and varied field clonal selection
Eco-Practices:	Biodynamic since inception

WINEMAKING

Varietals:	100% Chardonnay
Aging:	18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.5%
Total Acidity:	6.3 g/L
pH:	3.38