



Bergström
WINES

2019 SIGRID CHARDONNAY

WILLAMETTE VALLEY AVA

We believe strongly in the power and promise of Oregon Chardonnay. Sigrid Chardonnay is an homage to our Swedish grandmother whose spirit, grace, and strength inspired three generations of Bergström children. After harvesting each of our estate vineyards by hand, we ferment the fruit separately in small French oak barrels, where it undergoes full malolactic fermentation and aging sur lie for 18 months. Only then do we select the finest of these barrels for our Sigrid Chardonnay. In a bottle of Sigrid, you will find the layered textures, mineral structure, fresh citrus and stone-fruit flavors and floral aromas we hope will inspire you to continue following the Oregon renaissance of this noble white grape.

Farming

- Estate-sourced from Bergström, Le Pré du Col, & Silice Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents about 15% of total Bergström estate acreage.
- Soils: Marine sedimentary sands and volcanic basalt clays
- Exposures: South
- Vines: 16-23 years old
- Clonal Selections: Dijon 76, 548, & 95

Winemaking

- Whole-cluster, “champagne-style,” gentle, and lengthy press
- Native fermentation in 228l, 10-15% new French oak cooperage
- 10-15% new 228L French oak Barriques
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11 months élevage in barrel on lees; 6 month in tank on lees
- Bentonite fined; Crossflow filtered

Tasting Note

A youthful white-green and gold color with citrusy aromas of Meyer lemon and elegant hints of grapefruit and lime. The perfume is also rich with sweet baking spices, notes of verbena and chamomile tea, and a sweetness reminiscent of angel food cake or sugar cookies. Bright and juicy on the palate, with ample sweet fruit and a slight framing of oak spices. Lots of texture and a nice viscosity to pair with a skeletal structure of citrusy and succulent natural acidity. Overall, one of our finest efforts to date, with so much potential ahead of it.

Technical Details

- Alcohol: 13.3%
- Varietals: 100% Chardonnay
- Harvest Dates: September 7-19, 2019



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