



2022 BERGSTRÖM VINEYARD, DUNDEE HILLS 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.

VINEYARDS

The birthplace of Bergström Wines. Reminiscent of a terracotta, scorched earth amphitheater, this bowl-shaped estate vineyard is ideally situated in America's most famous appellation for cool-climate Pinot Noir. Facing due south, the Bergström Vineyard is bathed in the warm sunlight of Oregon's summer days and is so protected from the cool oceanic winds that come through the Van Duzer coastal wind gap to the southwest. The Bergström Vineyard has optimum ripening potential and gives our winery its most powerful yet elegant expressions of Pinot Noir and Chardonnay.

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 a limited yet precious vintage of intensely aromatic, youthful and enticing Pinot Noirs with structured acidity and minerality, heightened concentration, and will unfurl to reveal veiled layers of depth.

WINEMAKING

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

TASTING NOTES

Deep ruby in color. Effusive nose with bright cherry, cacao nibs, and leather. Ripe fruit flavors of sweet marionberries and strawberries transition to dried herbs and savory meats on the finish. Incredibly structured and powerful. Deep and rich in texture, this wine is young and will evolve beautifully.



VINEYARD

Region:	Oregon
Appellation:	Dundee Hills
Soil:	Volcanic II Joryll clays on top of basalt rock.
Age/Exposure:	Up to 25 years old. South and Southeast at 380 feet of elevation
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:	12.7%
Total Acidity:	5.2 g/L
pH:	3.76