



2024 LE PRÉ DU COL VINEYARD PINOT NOIR, RIBBON RIDGE 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

The first Ribbon Ridge AVA estate that we were honored to add to our portfolio.

VINEYARDS

This magnificent 16-acre marine sedimentary shallow sandy soil terroir is owned by the Hill family and farmed by Bergstrom Wines in partnership since its inception. Pinot Noir and Chardonnay from this amazing site are known for their depth of spice, rare woods, incense and oceanic salinity aromatics and for their rich textural layers of fruited spice and earthy minerality. These are seriously ageworthy wines.

VINTAGE NOTES

The 2024 growing season in Oregon's Willamette Valley was warm and dry, offering ideal conditions free from frost, rain, or hail. A long harvest window allowed careful, block-by-block picking for optimal ripeness. The resulting wines display depth, balance, and harmony, with select singlevineyard bottlings poised to age gracefully for decades.

WINEMAKING

100% whole-cluster fermentation in open-top, stainless steel fermentation tanks. Native fermentation where possible. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids.) No fining.

TASTING NOTES

Blueberry and blue plum lead, layered with Chinese five spice, incense, rare woods, and dark chocolate. Silky and finely textured, it shows notes of forest floor, matsutake, sweet spice, and tobacco box, framed by fine tannins and impressive finesse.



VINEYARD

- Region: Oregon
- Appellation: Willamette Valley
- Sub-Appellation: Ribbon Ridge AVA
- Soil: Marine sedimentary sandy soils on shale and siltstone bedrock
- Age/Exposure: Up to 20 years
South at 400 feet of elevation
- Eco-Practices: Biodynamic since inception

WINEMAKING

- Varietals: 100% Pinot Noir
- Aging: 15% new 228L French oak barrels

TECHNICAL DETAILS

- Yeast: Native, when possible
- Alcohol: 12.7%
- Total Acidity: 4.6 g/L
- pH: 3.83