



2018 SILICE PINOT NOIR CHEHALEM MOUNTAINS 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

Silice has the deepest sandy soils of any of our estate vineyards. This 18-acre vineyard sprawls over four different rolling sandy hillsides in the Chehalem Mountains AVA and most probably is a 60 million-year-old sand dune or beach. Silice sees all-day, unrelenting sun exposure, and strong winds that give the Pinot Noirs spicy powerful notes.

VINEYARDS

The French word for "Silica," the shiny quartz in sand, Silice has the deepest sandy soils of any of our estate vineyards. This 18-acre vineyard sprawls over four different rolling sandy hillsides in the Chehalem Mountains AVA and most probably is a 60-million-year-old sand dune or beach. Silice sees all-day, unrelenting sun exposure, and strong winds that give the Pinot Noirs spicy powerful notes of gingerbread, cola and sassafras, with a mild savory and a pretty floral lift.

VINTAGE NOTES

2018 was a warm and early year leading into another classically cool fall with conditions for perfect ripening. Wines showcase great acidity balanced with fruit-forward, mineral, and juicy flavors.

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 for 10-12 months on natural lees in 10-15% new 228L French oak barrels.

TASTING NOTES

Red cherry in color, the 2018 Silice Pinot Noir recalls the elegance of the 2008 vintage. Its aromatic bouquet is vibrant, with notes of sea breeze salinity, holiday spices—clove, cinnamon, ginger, anise, and pepper—and floral hints of rose and wildflowers. Earthy tones of sweet mushroom and subtle stem spice add depth. Though Silice is known for its youthful structure, the 2018 glides effortlessly across the palate with ripe, dark fruit and a seamless, silky texture.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Sub-Appellation:	Chehalem Mountains AVA
Soil:	Deep, Dupee class marine sedimentary sands. 12-15 feet of 85% sand on sandstone and siltstone
Age/Exposure:	Up to 20 years old. South and West at 470 feet of elevation
Eco-Practices:	Biodynamic since inception

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	10-12 months on natural lees in 228L French oak barrels (10-15% new)

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.5%
Total Acidity:	5.1 g/L
pH:	3.63