



2018 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 a 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

A warm and early year led 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 on natural lees in 10-15% new 228L French oak barrels.

TASTING NOTES

Aromas are strikingly vibrant, with roses, wisteria, boysenberry, and fruit leather accented by hints of dried thyme and rosemary. The palate is layered and complex, revealing the elegant tannins characteristic of the Dundee Hills. Notes of ferrous, saline minerality, red meat, and lavender are lifted by lively acidity. The tannins are powerful yet refined, making this wine both food-friendly and age-worthy. Drink now or cellar for added depth.



VINEYARD

Region:	Oregon
Appellation:	Dundee Hills
Soil:	Volcanic "Jory" clays on top of basalt rock.
Age/Exposure:	Up to 19 years old. South and Southeast at 380 feet of elevation
Eco-Practices:	Biodynamic since inception

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	12.9%
Total Acidity:	5.5 g/L
pH:	3.6