



2023 OLD STONES CHARDONNAY WILLAMETTE VALLEY 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

We believe strongly in the power and promise of Oregon Chardonnay. Old Stones Chardonnay is the baby sister to our Sigrid Chardonnay. We select fresh-fruited and mineral-laden barrels of wine to highlight Oregon Chardonnay at its most charming and elegant.

VINEYARDS

Estate-sourced from Bergstrom, Le Pre du Col, and Silice Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents a bout 15% of the total Bergstrom estate acreage.

VINTAGE NOTES

The 2023 vintage is shaping up as a modern classic for the Willamette Valley, combining vibrant freshness with remarkable depth. Chardonnays are stone-fruited and mineral-driven, while Pinot Noirs are deeply colored,

aromatic, and layered with dark fruit. Alternating periods of record-breaking heat and cooler-than-average weather contributed to wines with finesse, balance, and aging potential. Already surpassing the charm of recent vintages, 2023 stands poised to be unforgettable.

WINEMAKING

Whole-cluster, "champagne-style," long and gentle, and lengthy pressing of the fruit at low-pressure levels for long durations to extract the finest juice. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids.) Fermented and aged on lees in 10-15% new French oak barrels. 18-month total élevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TASTING NOTES

The 2023 Old Stones Chardonnay displays intense clarity with a vibrant mineral backbone that captivates the palate. The nose opens with a fresh burst of lemon zest and crushed oyster shell. The palate is precise, with the crisp tang of white pineapple and citrus oils intertwined with mouthwatering salinity. As it evolves in the glass, a whisper of jasmine accompanies tension, enriching the texture and lifting the bright floral notes. The finish is delightfully succulent and laced with citrus fruit, leaving a lasting impression of purity. It is refreshing and balanced with a lingering minerality that speaks to the unparalleled quality of Willamette Valley fruit.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Marine sedimentary sands and volcanic basalt clays
Age/Exposure:	23 year-old vines; South, southeast, and southwest
Clones:	Balanced and varied field clonal selection.

WINEMAKING

Varietals:	100% Chardonnay
Aging:	18-month total élevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.4%
Total Acidity:	6.2 g/L
pH:	3.23