



2024 CUMBERLAND RESERVE PINOT NOIR 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

Named for the road where our family grew up in Portland, Oregon, our Cumberland Reserve is a 23-year regional champion barrel selection of the finest terroirs in the Northwestern Willamette Valley. Cumberland Reserve is the epitome of the Bergström style: the expression of a unique vintage's character combined with the perfect marriage of spice, mineral, and fresh fruit flavors.

VINEYARDS

Sourced exclusively from biodynamic, organic, or LIVE-certified vineyards in the Dundee Hills, Chehalem Mountains, Ribbon Ridge, Yamhill Carlton, and Eola Amity Hills AVAs.

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 single-vineyard bottlings poised to age gracefully for decades.

WINEMAKING

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

TASTING NOTES

The 2024 Cumberland Reserve Pinot Noir, our 24th vintage of this proprietary blend of select estate vineyard barrels, shimmers a gorgeous ruby red with youthful pink hues. Lovely floral aromas of roses and peonies burst from the glass, framing succulent red fruit notes of raspberry, strawberry, red currant, rhubarb, and cherry. The palate is vibrant and spicy, with hints of cinnamon, cardamom, sandalwood, pepper, and a subtle herbal savoriness from whole-cluster inclusion, a hallmark of Bergström Pinot Noirs. Juicy and silky, with an exceptionally smooth texture and a long, fruit-and-spice finish.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley AVA
Soil:	Varied, featuring marine sedimentary sands, volcanic basalt clays, and alluvial deposits
Age/Exposure:	Up to 27 years old; Varied exposures
Clones:	Balanced and varied field clonal selection
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:	12.8%
Total Acidity:	5.3 g/L
pH:	3.7