



2023 SIGRID 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

Our Sigrid Chardonnay celebrates Oregon's wine potential and honors our Swedish grandmother's inspiring legacy. Hand-harvested grapes ferment in French oak barrels for 18 months, with full malolactic fermentation and sur lie aging. We select only the finest barrels for this wine, which offers complex textures, minerality, citrus and stone-fruit notes, and floral aromas - all showcasing Oregon's mastery of this noble grape.

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 tota l 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. Fermented and aged on lees in 10-15% new French oak barrels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). 18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TASTING NOTES

Bright straw with green reflections. Nose shows lemon meringue, flinty minerals, and toasted coconut, with pastry and baking spices adding complexity. Palate balances marzipan creaminess with Meyer lemon and pear freshness. Honeysuckle sweetness on the finish contrasts with firm acidity. A Chardonnay of both richness and precision.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley AVA
Soil:	Marine sedimentary sands and volcanic basalt clays
Age/Exposure:	As old as 26 years; South, Southeast, & Southwest
Clones:	Balanced and varied field clonal selection
Eco-Practices:	Biodynamic since inception

WINEMAKING

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

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.3%
Total Acidity:	6.3 g/L
pH:	3.21