



2023 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 bowlshaped 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

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

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

TASTING NOTES

This wine represents the vintage so well. It is deep red in appearance and incredibly complex on the nose with aromatics of grilled meats, black cherries, wisteria, chocolate cosmos flowers, cologne, and wood smoke. Layered and brooding, every return to the glass reveals something new. The palate is medium-bodied and full of loganberries, cocoa nib, oak spice, oregano, tar, and stem. The depth of this wine mirrors its impressive nose, showcasing the opulence achievable in the Dundee Hills. The tannins are lush, and the flavors are expansive and spiced. While robust and delicious, there is an elegance on the finish that renders it a complete and thoughtful wine that showcases everything we love about the 2023 season.

VINEYARD

Region: Oregon

Appellation: Dundee Hills

Soil: Volcanic "Jory" clays on top of basalt rock.

Age/Exposure: Up to 26 years old.

South and Southeast at 380 feet of elevation

Eco-Practices: Biodynamic since inception

WINEMAKING

Varietals: 100% Pinot Noir

Aging: 11 months on natural lees in 228L French oak

barrels (10-15% new)

TECHNICAL DETAILS

Yeast: Native, when possible

 Alcohol:
 13%

 Total Acidity:
 5.2 g/L

 pH:
 3.75

