



2018 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 Bergström, Winery Block, La Spirale, Silice, & Le Pré du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents about 15% of total Bergström estate acreage.

VINTAGE NOTES

2018 was a warm and early year leading into another classically cool fall with conditions for perfect ripening. Wines showcase great acidity balanced with fruit-forward, mineral, and juicy flavors.

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). 12 months élevage in barrel on lees. 6 months in tank on lees.

TASTING NOTES

Green-white-gold in hue, the 2018 Sigrid Chardonnay opens with an elegant floral bouquet of tropical blossoms, honeysuckle, herbal tea, Meyer lemon, and a signature Oregon hazelnut note. The palate is silky and weightless, with citrus, white tea, and mint layered over a core of sweet fruit. Concentrated yet refined, this youthful vintage is focused and poised, showing impressive potential and grace.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley AVA
Soil:	Marine sedimentary sands and volcanic basalt clays
Age/Exposure:	16-22 years old; South, Southeast, & Southwest
Clones:	Balanced and varied field clonal selection
Eco-Practices:	Biodynamic since inception

WINEMAKING

Varietals:	100% Chardonnay
Ageing:	12 months élevage in barrel on lees. 6 months in tank on lees.

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.2%
Total Acidity:	6.0 g/L
pH:	3.63