

A Culture of Fine Wine:
Rooted in Family, Inspired by Community

AUGUST 2026

NEWSLETTER

THE 2026 ANNE-CLAUDE LEFLAIVE
MEMORIAL SCHOLARSHIP
is NOW OPEN for Applications

Wilson Daniels is proud to offer the [Anne-Claude Leflaive Memorial Award](#), in partnership with GuildSomm.

This is a unique monetary award of \$5,000 each to (2) beverage hospitality professionals (\$10,000 total investment) who are committed to making an impactful contribution to their wine community. The award can be used for tuition/examination fees, books/study materials, tasting group samples, travel to new wine regions, etc.

Application Window: July 20 – August 15, 2026 at 11:59PM ET

Eligibility Criteria:

1. 21+ Years of Age

2. U.S. Resident

3. Work in Beverage Hospitality

4. Committed to Making an Impactful Contribution to their Wine Community

APPLY HERE

The application window is officially **OPEN**, so feel free to apply and/or share with your network! Recipients will be selected in late September, and the awards will be disseminated on October 1st.



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SUMMER CELEBRATIONS AT
CHATEAU MONTELENA AND HARPER’S REST

Thank you to our distributor and trade partners who joined us on an immersion trip celebrating both the **Chateau Montelena** 50th anniversary of the 1976 Judgment of Paris and the **Harper’s Rest** winery launch!

The festivities kicked off on July 14th in Calistoga where Proprietor **Bo Barrett**, Winemaker **Matt Crafton**, and the Chateau Montelena team hosted a grand King’s Table dinner under the setting summer sun in front of the historic chateau. The evening included an impressive selection of wines that vividly demonstrated the Chateau’s consistent philosophy of crafting wines with vibrancy and longevity that reflect both vineyard and vintage. Featured wines included the 1972, 1999, 2014 and 2020 vintages of Napa Valley Chardonnay, all of which showed remarkable vibrancy and freshness. A five-decade vertical of the Estate Cabernet included the 1977, 1985, 1993, 2005 and 2012 vintages demonstrated the trademark structure and age-worthiness that are the winery’s hallmark. As part of our Luxury Offering this fall, we are pleased to present the **2012** and **2022 Estate Cabernet Sauvignon**, available both in standard and large formats (1.5L) showcasing the purest representation of the Montelena Estate Vineyard.

The next day, we had an insightful experience touring the new Harper’s Rest winery, generously hosted by Proprietor **Chris Underwood** and Winemaker **Vance Rose**. A delightful dinner by Chef Sergio Howland of Hazel Hill followed, paired with all the newly released 2023 vintages – the **Russian River Valley Chardonnay** and **Pinot Noir** as well as the single vineyard Moon Dust Vineyard Chardonnay and Pinot Noir. For dessert, we were treated to cake made from Harper’s Rest’s very own olive oil.

The 1976 Judgment of Paris

Chateau Montelena 50th Anniversary of The Judgment of Paris King’s Table Dinner

Chateau Montelena 1972 Chardonnay

Andy Lum, Jeremy Schwartz, Scott Mitchell, and Tommy Oldre

Harper’s Rest Chardonnay and Pinot Noir

Harper’s Rest Proprietor Chris Underwood presenting the 2023 Vintage

WILLAMETTIAN WONDER! Q&A WITH JOSH BERGSTRÖM

(CLOCKWISE FROM BOTTOM) Caroline Bergström, Alexa D’Aquiato, Vlad Novikov, Hector Fuentes, Josh Bergström, Quinn Williams, and Katie Paschall

This month, we had the pleasure of ‘geeking out’ with **Josh Bergström** about what makes **Bergström’s** terroir affect the expression of their single vineyard Pinot Noir lineup! Here’s what he had to say:

Oregon is often compared to Burgundy in terms of grape varieties and styles. You often point out that Bergström is distinctly Willamettian, not Burgundian. How can we see these differences play out in your vineyards and subsequent Pinot Noir expressions?

“The answer is really simple: there is a one-to-one ratio in farming. That is, if your vine row is six feet apart, then your vines should be no longer than six feet tall. This goes back to historical precedents: for example, in Burgundy the rows are 3x3 because the historical tractor in Burgundy was a horse. But in America, in the Willamette Valley, we farmed with tractors or larger machinery and so we have a historical precedent of wider rows, thus taller vines. This is important because in Europe, where you might have one cluster; a shoot is only about 3 feet tall so it only has about 8 leaves to ripen in their clusters. In Oregon, that same cluster is going to have up to 25 leaves on it, meaning more photosynthetic power, more ripening, more sugar building, and then respiration on the backside of the leaves we are respiring acidity, meaning we’re burning off more acid. I think that can explain very well why American wines can often be fruitier and lower in acid than certain European wines, which are less alcoholic and higher in acid.”

You produce a monopole Pinot Noir from the Silice vineyard. How does the distinct location of this vineyard affect the character of this wine?

“What makes Silice, in the Chehalem Mountains AVA, so special is the soil. It is composed of ancient marine sedimentary uplifts, meaning these were sandy beaches and dunes 160 - 180 million years ago. The high sand content, little bit of silt, and relative lack of clay and loam means that the vine roots have to grow very deep to access water. Thanks to the ‘silice,’ aka silica content in the earth, we get very bright, hot, arid, dry conditions for growing grapes. All of this gives Silice its perfume, a kind of ethereal spice, pepper, star anise, fennel, cinnamon, cola and also this great robust fruit expression which makes it one of the fuller bodied Pinot Noirs in our lineup.”

How do the Pinot Noirs from Silice compare to the Pinot Noirs coming from the Dundee Hills?

“The Dundee Hills are volcanic clay – the difference is all about water retention. Clay holds more water at depth, meaning that the vines are much happier because they can access water all year long. This makes the wines more red-fruited and floral, the tannins more supple. In sandy soils, like Silice, there is less water retention, which creates stress on the vines, resulting in a more structured, darker-fruited, and spiced wine.”

Can you describe the unique expression of La Spirale, another Bergström estate vineyard from the Ribbon Ridge AVA?

“La Spirale is the most perfumed and refined of our five estate vineyards. The vines are over 25 years old, rooted atop an ancient marine sedimentary beach dune, where cooling winds funnel between Bald Peak and the Dundee Hills. This remarkable convergence of geology and climate shapes a Pinot Noir of unmistakable identity. It is our most spice-driven expression of Pinot Noir, marrying depth and concentration with vibrant energy and mineral tension. Its signature profile unfolds with layers of blackberry, black cherry, cherry cola, wild bramble, fennel, and an exotic spice box character unique to this site.”

What can you tell us about the newly released 2023 vintage in comparison to 2021 and 2022?

“2021 was a classic Oregon growing season with ideal conditions from budbreak through harvest. This allowed every vineyard to ripen evenly and gracefully, producing wines of exceptional harmony, purity, and finesse. In comparison, 2022 saw a late spring frost that reduced yields. A warm summer transformed this challenging spring into opportunity, resulting in concentrated, structured, and deeply expressive, dark fruited wines built for the medium to long term. 2023 ranks amongst the warmest growing seasons in Willamette Valley history. This consistent warmth and early harvest produced generous, supple, and richly textured wines. They possess the structure to age gracefully and are also irresistibly delicious in their youth.

“Together, these vintages beautifully illustrate the diversity of the Willamette Valley and the resilience of our vineyards. From the timeless elegance of 2021 to the profound structure of 2022, and the generous warmth of 2023, each vintage tells its own story while remaining unmistakably Bergström.”



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