



# 2017 Sigrid Chardonnay

## Willamette Valley AVA

We believe strongly in the power and promise of Oregon Chardonnay. Sigrid Chardonnay is an homage to our Swedish grandmother whose spirit, grace, and strength inspired three generations of Bergström children. After harvesting each of our estate vineyards by hand, we ferment the fruit separately in small French oak barrels, where it undergoes full malolactic fermentation and aging sur lie for 18 months. Only then do we select the finest of these barrels for our Sigrid Chardonnay. In a bottle of Sigrid, you will find the layered textures, mineral structure, fresh citrus and stone-fruit flavors and floral aromas we hope will inspire you to continue following the Oregon renaissance of this noble white grape.

### Farming

- 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
- Soils: Marine sedimentary sands and volcanic basalt clays
- Exposures: South
- Vines: 16-22 years old
- Clonal Selections: Dijon 76, 548, & 95

### Winemaking

- Whole-cluster, "champagne-style," gentle, and lengthy press
- Native fermentation in 228L, 10-15% new French oak cooperage
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 12 months élevage in barrel on lees. 6 months in tank on lees
- Polishing filtration prior to bottling if needed

### Tasting Note

Our twelfth vintage of Sigrid Chardonnay comes exclusively from our oldest plantings of estate biodynamic Chardonnay. This has long been our flagship white wine at Bergström Wines, aiming to redefine cool climate American Chardonnay as the perfect balance of succulent natural acidity, textural flavors, and mouthfeel. This is a very aromatic wine with an outstanding complex bouquet of sweet baking spices, poached pear, saffron, hazelnut, Chantilly cream, slightly toasted brioche, Meyer lemon, and stone fruits. On the palate, it is bright and youthful, with a juicy natural acidity and a fine mineral structure. This should develop beautifully over the next decade.

### Technical Details

- Alcohol: 13.4%
- Available Formats: 750ml & 1.5L Magnum
- Varietals: 100% Chardonnay
- Harvest Dates: September 15-25, 2017
- Cases Produced: 530

