



2018 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

Green-white-gold in color, the 2018 Sigrid Chardonnay has an elegantly floral, aromatic perfume of tropical blossoms, honeysuckle, herbal tea infusion, Meyer lemon, and a distinctly Oregonian note of hazelnuts. This wine has wonderful viscosity with citrus (lemon, grapefruit, mandarin, orange), white tea, and mint flavors, with good concentration and sweetness. Very suave, silky, and weightless on the palate, this young vintage of Sigrid is tightly wound and focused, but with a solid core of sweet fruit, and is showing great potential much like a poised acacia flower bud ready to bloom. Drink 2022 - 2030+.

Technical Details

- Alcohol: 13.2%
- Available Formats: 750ml & 1.5L Magnum
- Varietals: 100% Chardonnay
- Harvest Dates: September 8-28, 2018
- Cases Produced: 269

