



Bergström
WINES

2020 OLD STONES CHARDONNAY

WILLAMETTE VALLEY AVA

We believe strongly in the power and promise of Oregon Chardonnay. Old Stones Chardonnay is the baby sister to our Sigrid Chardonnay. We select fresh-fruited and mineral-laden barrels of wine to highlight Oregon Chardonnay at its most charming and elegant. Succulent upon release and ready to pair with many foods, especially dishes containing fresh seafood, shellfish, mushrooms, hazelnuts, and artisan cheese.

Farming

- Estate-sourced from Bergström, Winery Block, La Spirale, Silice, & Le Pré du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mounatins AVAs. Chardonnay represents about 15% of total Bergström estate acreage
- Soils: Balanced blend of marine sedimentary sand on sandstone bedrock/shales and red, volcanic soils on basalt
- Exposures: Primarily south-facing at elevations between 375 & 500 feet
- Vines: Average 25 years old
- Clonal Selections: Dijon 76, 548, & 95

Winemaking

- Whole-cluster, "champagne-style," gentle, and lengthy press
- Native fermentation in 10-15% new French oak barriques and select large format vessels (oval foudres, puncheons, and demi-muids)
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 18 months élevage on lees
- Polishing filtration prior to bottling

Tasting Note

Pale in color. Driven by aromas of crushed oyster shell, lemon verbena and nectarines. Mineral expression carries through on the palate that bursts with flint and citrus oils. A vibrant and refreshing acidity integrates beautifully with the structured richness of oak, brioche, and stone fruit flavors to create a lasting succulent finish.

Technical Details

- Alcohol: 13.13%
- Varietals: 100% Chardonnay
- Harvest Dates: September 9-September 29, 2020



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