

2015 CUMBERLAND RESERVE PINOT NOIR

WILLAMETTE VALLEY AVA

Named for the road where our family grew up in Portland, Oregon, our Cumberland Reserve represents a blend of some of the finest barrels from our five estate-farmed vineyards, all carefully combined to showcase Oregon Pinot Noir at its best. Our Cumberland Reserve is the epitome of the Bergström style: the expression of a unique vintage's character combined with the perfect marriage of spice, mineral, and fresh fruit flavors.

Farming

- Estate-sourced from Bergström, Silice, & Le Pré du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Pinot Noir represents about 80% of the total Bergström estate acreage. A dditional fruit from Croft, Gregory Ranch, Shea, & Temperance, Hill Vineyards
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- Soils: Marine sedimentary sandy soils and volcanic basalt clays
- Exposures: Various
- Vines: 16-22 years old
- Clonal Selections: Various

Winemaking

- 20% whole cluster fermentation, 10-17 days in stainless tanks. Small lot fermented in stainless rounds (2-5 tons). Pumpovers and punchdowns during primary ferment
- 228L and 500L French oak cooperage
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- Unfined. Cross flow filtration.

Tasting Note

A dark and vibrant cherry color with a youthful magenta hue. Explosive aromas of ripe dark cherries, black currant, and blueberries with a candied kirsch touch to the fruit perfume. Bursting with pure fruit flavors with crunchy succulent flavors and a silky mouthfeel. Undeniably delicious now with a mouthwatering finish. There is a very long finish, and this wine is very much in balance. Buy by the case...and drink at will. You won't regret it.

Technical Details

- Alcohol: 12.4%
- Varietals: 100% Pinot Noir
- Harvest Dates: September 4- October 8, 2015



