



Bergström
WINES

2019 SILICE VINEYARD PINOT NOIR

CHEHALEM MOUNTAINS AVA

The French word for “Silica,” the shiny quartz in sand, Silice has the deepest sandy soils of any of our estate vineyards. This 18-acre vineyard sprawls over four different rolling sandy hillsides in the Chehalem Mountains AVA and most probably is a 60 million-year-old sand dune or beach. Silice sees all-day, unrelenting sun exposure, and strong winds that give the Pinot Noirs spicy powerful notes of gingerbread, cola and sassafras, with a mild savory and pretty floral lift.

Farming

- Biodynamic since inception
- Soils: Deep, Dupee class marine sedimentary sands. 12-15 feet of 85% sand on sandstone and siltstone
- Exposures: Rolling hills primarily facing South and West at 470 feet of elevation
- Vines: 11-18 years old
- Clonal Selections: 13 clonal blocks of Pinot Noir Including Pommard, Wadenwil, and Dijon 777, 667, & 115

Winemaking

- 80% whole-cluster fermentation, 9-12 days in stainless tanks. Small lot fermented in stainless rounds (2-4 tons). Pumpovers and punchdowns during primary ferment
- 228L French oak Barriques
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- No fining. Cross-flow filtered.

Tasting Note

A vibrant black-cherry color. Aromas of ripe and dark fruits like cherry and marionberry mix with sweet baking spices: cinnamon, graham, cardamom, and anise/fennel pollen. There is also a complex waft of incense, pipe tobacco, and a slight kiss of barrel toast. This wine has a luxuriously round mouthfeel that delivers those ripe and dark fruits promised on the nose, and is soft and supple with a great spiciness that is reminiscent of cola and sassafras. From a cooler vintage like 2019, this wine is ripe and luscious.

Technical Details

- Alcohol: 13%
- Varietals: 100% Pinot Noir
- Harvest Dates: September 11-25, 2019



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