

2022 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, La Spirale, 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
- Soils: Marine sedimentary sandy soils and volcanic basalt clays
- Exposures: Various
- Vines: 16-23 years old
- Clonal Selections: Pommard, Wadenwil, and Dijon 777, 115, 114, 667, & 828

Winemaking

- 45% whole cluster fermentation, 6-11 days in stainless tanks. Small lot fermented. Pumpovers and light pigeage when needed
- 228L French oak cooperage (< 15% new oak)
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- Unfined. Unfiltered.

Tasting Note

Bright red in color, this wine represents the vintage well. Aromatically driven by cherry, strawberry, and Herbes de Provence with light green spice. On the palate, this wine is fruitforward and balanced with acidity and structure. Cardamom and nutmeg spice on the finish. This wine, though youthful, shows great structure; a wet spring and warm harvest created delicate flavors and a powerful lasting finish.

Technical Details

Alcohol: 13.1%

• Varietals: 100% Pinot Noir

• Harvest Dates: September 30-October 17, 2022

