



2022 SIGRID CHARDONNAY, WILLAMETTE VALLEY AVA

WINERY

Bergström Wines, a first-generation American family business, is one of the most unique and lauded domaines in the Willamette Valley. Dr. John Bergström's Swedish heritage and the love he developed for the Pacific Northwest are the roots of this estate. In 1999, John and his son, Josh, established Bergström Wines and today, Josh and Caroline, his wife and business partner, are celebrating more than 25 years as biodynamic growers of estate Pinot Noir and Chardonnay vineyards on the finest appellations within Oregon's Willamette Valley.

WINE

We believe in the potential of Willamette Valley Chardonnay as a world-class wine. Sigrid Chardonnay honors our Swedish grandmother, inspiring three generations of Bergstrom children. Our estate style celebrates the floral, mineral, saline, and fruity notes unique to Willamette Valley. Sigrid is a selection from our oldest vines in Ribbon Ridge, Chehalem Mountains, and Dundee Hills. Key characteristics include ethereal perfume, layered texture, natural acidity, and mineral salinity. These wines balance acidity with fruity and floral notes framed by a salty minerality. Sigrid Chardonnay is drinkable when young and ages well for 15-20 years if cellared properly.

VINEYARDS

Estate-sourced from Bergstrom, Le Pre du Col, and Silice Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents a bout 15% of the tot a l Bergstrom estate acreage.

VINTAGE NOTES

After spring frost challenges that resulted in significant yield reduction, the 2022 vintage release is a testament to the resilience of the Willamette Valley. A serendipitous course to a triumphant harvest yielded spectacular Chardonnay examples of varietal and regional expression. They have a noble reductive mineral saline quality and succulent natural acidity levels that frame and add structure to lovely citrus fruit, floral aromas, and flavors. These wines will be delicious when young and long-lived in the cellar.

WINEMAKING

Whole-cluster, "champagne-style," long and gentle, and lengthy pressing of the fruit at low-pressure levels for long durations to extract the finest juice. Fermented and aged on lees in 10-15% new French oak barrels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). 18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TASTING NOTES

The Queen of Chardonnays, from our oldest and finest vines in the Willamette Valley. Our 17th vintage of Sigrid Chardonnay has exotic aromas of freshly struck flint, Opal apples, honied graham, tarragon, white jasmine, buttered brioche, and vanilla bean. There is a mineral structure with lovely salinity. Broad and expansive with flavor and seamless texture. Rich with nectarines, pear, ginger custard, and toasted hazelnuts. Structured and creamy with a lovely balance of salinity. It is a harmonious wine with many glorious years ahead of it.



VINEYARD

- Region: Oregon
- Appellation: Willamette Valley AVA
- Soil: Marine sedimentary sands and volcanic basalt clays
- Age/Exposure: As old as 25 years; South, Southeast, & Southwest
- Clones: Balanced and varied field clonal selection
- Eco-Practices: Biodynamic since inception

WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TECHNICAL DETAILS

- Yeast: Native, when possible
- Alcohol: 13.5%
- Total Acidity: 6.3 g/L
- pH: 3.38