



2016 LE PRÉ DU COL, PINOT NOIR RIBBON RIDGE 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

The first Ribbon Ridge AVA estate that we were honored to add to our portfolio.

VINEYARDS

This magnificent 16-acre marinesedimentary shallow sandy soil terroir is owned by the Hill family and farmed by Bergstrom Wines in partnership since its inception.

VINTAGE NOTES

A warm vintage with a cool and classic fall characterized the season, providing perfect conditions for the vines. The low yields resulted in concentrated and exceptional wines, showcasing salty, bright fruit flavors intertwined with savory notes that delighted the palate. This is a vintage that not only offers immediate enjoyment but also holds the promise of aging beautifully over time, making it a true gem for wine enthusiasts to cherish and savor in the years to come.

WINEMAKING

Whole-cluster fermentation in small, open-top vessels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). Aged on natural lees in 10-15% new 228L French oak barrels. Unfined.

TASTING NOTES

Dark black cherry in color, this lovely, well-aged Pinot Noir has aromas of mushrooms, bouillon, freshly turned loamy soil, gunflint, tobacco, dark chocolate, and dark fruits like blueberry, black currant, and cherry. With aeration or time in the glass, this wine unfolds to show vibrant salty fruits, citrus oils, and lavender candies to accent the black and blue fruit profile. This wine is tightly wound and suavely structured with bright, succulent acidity, showcasing this spectacular vineyard and vintage.



VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Marine sedimentary sandy soils on shale and siltstone bedrock
Age/Exposure:	Up to 10 years old Southern exposure
Elevation:	400 ft.
Clones:	Balanced and varied field clonal selection
Eco-Practices:	Biodynamic since inception

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	Aged on natural lees in 10-15% new 228L French oak barrels

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.5%
Total Acidity:	3.71 g/L
pH:	5.2