



2017 CUMBERLAND RESERVE, PINOT NOIR 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

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.

VINEYARDS

Estate-sourced from Bergstrom, Silice, & Le Pre du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Additional fruit from Gregory Ranch and Shea Vineyards.

VINTAGE NOTES

Bright and energetic wines with pure fruit flavors and floral perfumes. Pinots are still youthful and very accessible and should age well through the 2020s into the 2030s.

WINEMAKING

Whole-cluster fermentation in small, open-top vessels. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids). The wine is aged in 10-15% new French oak barriques for 10-12 months on lees. Aged on natural lees in 10-15% new 228L French oak barrels. Unfined.

TASTING NOTES

Deep ruby with garnet hues. It has a savory bouquet of dried cranberry, roses, and dark chocolate. Evolved from its time in the bottle, it is rich and pleasant on the palate, showing earthiness, tobacco, and dried cherry. The finish is smooth, indicating that this wine will be at its best in 2024. There are strong oak tannins. As the wine opens in the glass, you can detect notes of lavender and dried cedar.

VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Marine sedimentary sandy soils and volcanic basalt clays
Age/Exposure:	Up to 29 years old Various exposures
Clones:	Balanced and varied field clonal selection

WINEMAKING

Varietals:	100% Pinot Noir
Aging:	10-15% new French oak barriques for 10-12 months on lees

TECHNICAL DETAILS

Yeast:	Native, when possible
Alcohol:	13.6%
Total Acidity:	3.70 g/L
pH:	5.3