



## 2017 SHEA VINEYARD, PINOT NOIR YAMHILL-CARLTON 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

One of the great wine properties of the New World, and a wonderful partner of Bergström Wines for 17 vintages. Bergström Wines has historically purchased fruit from six different clonal blocks, totaling 16 acres.

### VINEYARDS

140-acre vineyard with micro-climates and inch-thin sandy soils, which consistently produces exceptional Pinot Noir fruit for 20+ of the best wineries in Oregon.

### VINTAGE NOTES

With scarcely a drop of rain from spring through harvest, the 2017 vintage is a tale of a warm (but not hot) and dry summer giving way to cooler nighttime temperatures during an extended harvest that began in September and lasted more than a month into early October. This combination delivered a beautiful balance between ripe fruit and irresistible acidity. These are bright, energetic wines with floral and candied notes, complemented by a distinct saline minerality. These wines are enjoyable now and have significant aging potential over the next decade.

### 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

The 2017 Shea Vineyard Pinot Noir is ruby with red hues. It has strong primary aromas and flavors of blue fruits. There's a hint of cardamom and potpourri blending with ripe plums and blueberries. It still feels young and vibrant while also having an earthy quality. The palate is rich, making this wine unique. Notes of freshly baked chocolate souffles and cocoa powder create a lush mid-palate leading to a lasting finish. The oak tannins are powerful and refined.

### VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Willakenzie marine sedimentary sands on sandstone
Age/Exposure:	Up to 29 years old South and east exposure
Elevation:	400-600 ft.
Clones:	Balanced and varied field clonal selection

### 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:	14.1%
Total Acidity:	3.72 g/L
pH:	4.7