



2022 OLD STONES 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 strongly in the power and promise of Oregon Chardonnay. Old Stones Chardonnay is the baby sister to our Sigrid Chardonnay. We select fresh-fruited and mineral-laden barrels of wine to highlight Oregon Chardonnay at its most charming and elegant.

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 total 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. 100% malolactic and alcoholic fermentation (no residual sugars or malic acids.) Fermented and aged on lees in 10-15% new French oak barrels. 18-month total elevage on lees: 12 in oak barrel and 6 in stainless steel tank.

TASTING NOTES

Our sixteenth vintage of Old Stones Chardonnay is a delicate straw color with a light green hue. It has aromas of lime, citrus pith, bartlett pears, cardamom, gooseberry, and a hint of sea breeze. This wine is lively on the palate with flavors of lime zest, green apple, mango, and white pepper. Soft at its core, this wine has a lasting succulence that refreshes your palate.



VINEYARD

Region: Oregon
Appellation: Willamette Valley
Soil: Marine sedimentary sands and volcanic basalt clays
Age/Exposure: 25 year-old vines; South, southeast, and southwest
Clones: Balanced and varied field clonal selection.

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: 13.4%
Total Acidity: 6.1 g/L
pH: 3.36