

2014 Bergström Vineyard Pinot Noir

The Bergström Vineyard, our original 13 acre planting in the Dundee Hills is quickly proving to be one of America's finest vineyards. This site is one of the most special vineyards within the Willamette Valley because of its unique exposure, elevation and volcanic soil profile. Biodynamic farming practices, our loving attention to detail and very low yields ensure that this wine is one of the most expressive volcanic terroirs for Pinot Noir in the Willamette Valley.

This Pinot is the color of a black ruby. It has an intoxicating aromatic profile that fills the room and unfolds over the course of a few hours. Starting with savory tones including meat, olives and herbs, it evolves into the sweet black fruits including blackberries, dark cherries and currants that are found surrounding the property. There is a subtle black tea component that is found on the finish, followed by sweet baking spice. It's youthfulness now does not betray its seriousness to come over the next decade or two.

Fermented in a traditional 70% whole cluster style, which showcases the power of the vintage and the vineyard site. The 2014 vintage is one of our finest crafted from this site. This style of fermentation highlights the wild grilled meats and herbal notes that are balanced by a sweet floral characteristic. Rich and expansive and loaded with bright succulent acidity this wine is very powerful now. On the long finish there is the telltale iron mineral expression of the Bergström Vineyard and a generous finish.

THIS WINE CAN BE AGED FOR 10-20 YEARS.

PAST ACCOLADES







