



2016 Cumberland Reserve Pinot Noir

The Cumberland Reserve is our longest standing label, first created in 2001, and is a blend of our finest Pinot Noir barrels from our Biodynamic farmed estate vineyards in the Dundee Hills, Chehalem Mountains, Ribbon Ridge and Yamhill Carlton AVA's. The philosophical purpose of this wine is to express the regional identity of the Willamette Valley as expressed by the Bergström winemaking style. It is always a balanced wine that looks to showcase our valley's fresh fruit character, spiciness and earthiness of our Pinot Noirs. The Cumberland Reserve is one of our hardest wines to make as it involves 5 months of tasting every single barrel in our cellar multiple times and then figuring out through blending trials how these barrels can come together to best showcase the vintage and the valley and our style. The 2016 is no exception to this long-standing tradition and may indeed be our finest Cumberland Reserve to date.

Cumberland Reserve is a blend of whole cluster and destemmed Pinot Noir fermentations that age for 12 months in 10% new French oak barrels.

The 2016 Cumberland Reserve is dark ruby in color and is very old school Oregonian with bright crunchy fresh fruit, earthy intensity, a reductive flintiness, mushroom-laden and an almost Barbaresco-esque aromatic profile with dried herbs, flowers, meat, and pipe tobacco. It has succulent acidity and really fine tannins and the aromatic complexity of this wine unfurls continuously in the glass building in seriousness and deliciousness with each minute that it is open. This wine is really going to be a pleasure to watch over the next 20 years and begs to be paired with mushrooms, game, cheeses, truffles, rich sauces and even just a good book and a couch on a winter's night.

