



Dearest member of our wine club family,

First and foremost, I hope that you are healthy and safe and doing OK. On behalf of my family and team, our best wishes to you and your families, loved ones, and colleagues during these unprecedented times of staying at home, businesses shutting down and voluntary and/or state regulated isolation. I have talked with many of you over the past several days and weeks, and it has been wonderful to hear your voices, optimism, and positivity. Many of you are taking these days and nights to reach out to friends and family via social media, zoom, skype, or other online platforms where you can share a cocktail, conversation, or just a moment of escape and respite.

Here at Bergström Wines, we are also seeing a different scenario unfold during this spring season. Although our sales team is working from home, our farming and production teams are dealing with the fact that mother nature does not stand still during human-scale moments like what we are seeing today. Despite the turmoil, our vines needed to be pruned, compost had to be built, cover crop needed to be mowed, and preparations made for grapevine buds that are about to burst into vibrant green foliage as the 2020 vintage begins to unfurl. Our vineyard manager, Sarah Martin, and her team of Nick, Leo, Felipe, and Mayo have risen to the challenge, and we are well-poised for a great year in our five estate vineyards across 70 acres on the Ribbon Ridge, Chehalem Mountains, and Dundee Hills AVAs. This spring club shipment comes at a time when we need you, our supporters, more than ever. In a time when restaurants across the country are shutting down and hospitality workers have been laid off in masses, the national and local purveyors of wine, beer, spirits, vegetables, fruits, meats, grains etc., who relied on these restaurants, are in trouble. We must support artisan purveyors and farmers where we can, so that they will be here for us when these crazy days come to an end.

The wines I am including here for you are very special, and I really hope that you will love them as much as I do. First of all, the flagship, our Bergström Vineyard Pinot Noir, is in this shipment, as well as our other expression of volcanic soils, the Temperance Hill Vineyard Pinot Noir! 2018 was a fantastic vintage for these great vineyards, especially for our release from Temperance Hill, which is one of my favorites – EVER! Finally, for our Premiere members, I am including our inaugural release of our newest estate vineyard, ‘La Spirale’, which we purchased in 2018, formerly the Redman Vineyard. The wine is floral, beautiful, and intoxicating, and I love that we are now owners of this magnificent property. The wines from this special site are simply beautiful and this is the ideal opportunity to start building a vertical collection in your cellar. Also, did you know that our library release for this year is the 2013 vintage? Right now, the 2013 wines are phoenixes rising, and I absolutely love the drinkability and allure of these exotic, floral, elegant Pinot Noirs, and delightfully rich Chardonnays. After 7 years of resting in our cellars, we can now reflect back to 2013 and declare that this is indeed a fantastic vintage. These wines are not to miss as they deliver so much drinkability now and still have drinking potential for the future.

Lastly, from my team to you, thank you for your support, and we truly look forward to sharing a glass together, face-to-face. In the meantime, be safe, be careful, and take care of each other.

My best regards,
JOSH BERGSTRÖM,
 WINEMAKER, GENERAL MANAGER

Meet the Bergström Team Who Makes it Possible



Our vineyard and production crew represent the foundation of Bergstrom Wines and are an integral part of our Bergström Team family. They work tirelessly to ensure our vineyards and vegetable gardens are healthy, productive, and meticulously cared-for throughout the year. As well, their dedication to shepherding and caring for each barrel of wine we make is unmatched. Their work represents the first steps in the 1,000 days of effort required to make our world-class wine that we delight in sharing with you, our supporters.

In this Allocation, we have included

2018 Bergström Wines Pinot Noir

Allocated to all Members

Our namesake vineyard, the first planted by our family in 1999, is the Bergström Vineyard in the Dundee Hills AVA; birthplace of Oregon Pinot Noir. This 13-acre vineyard sits on a south and south-east facing amphitheater like slope that gathers heat from the red volcanic Jory clay soils. This is always our most powerful expression of Pinot Noir.

The 2018 Bergström Vineyard Pinot Noir has a lovely light burgundy color with youthful violet-like tints at the rim of the glass. I find a classic aromatic bouquet of roses, violets, dried sweet and savory garden herbs, gingerbread, roasted meat, campfire and forest floor. This Pinot Noir is expressive with dark red fruits, cherries, black raspberries, plum and sweet spices and has a long, serious, fine tannin structure. This is a very serious wine and a classic in the making. Delicious now but holds so much potential for the future. Drink 2021-2035+



Allocation Continued

2018 Bergström Wines Temperance Hill Pinot Noir

Allocated to all Members

Since 2004, we have been working closely with the Temperance Hill Vineyard, located in the Eola-Amity Hills AVA. This glorious 100+ acre vineyard sits at high elevations and is exposed to the Van Duzer wind gap, which means the cooling breezes and lower temperatures translate to it being our latest ripening site. Because of these conditions, this Pinot Noir is always one of our most expressive and unique. I love it for its crunchy red fruits, pepperiness, and savory sweetness.

The 2018 Temperance Hill Pinot Noir has a beautiful dark, ruby robe of color. It is very floral, like roses, and has pungently sweet aromas of citrus oils, pepper, dried herbs, red currant, raspberry, and ruby red grapefruit. This wine has a silky mouthfeel, with fine, sweet tannins, and a red-fruited vibrant core of flavors like red cherry, raspberry, and ripe strawberry all rounded out with a succulent citrus finish. The long and complex finish promises great things for the future. Drink now-2030+



2018 La Spirale Pinot Noir

Allocated to all Premiere Members

Our newest estate vineyard on the Ribbon Ridge AVA is La Spirale, a magnificent 30-acre terroir, originally planted in 2005 by the Redman family. Our first small release of this wine shows enormous promise of floral, elegant, and complex expressions that make this vineyard synonymous with the greatness and exotic rarity of its appellation.

The 2018 La Spirale Pinot Noir is light, red cherry in color, with lovely floral notes and a panoply of exotic spices in the bouquet. The nose is filled with spring flowers and is sweetly spiced with incense and earth. This Pinot Noir is delicate, finely-knit, elegantly poised, and very promising for the cellar. There is great sweetness and appeal here, with lots of cedar, exotic wood, incense, earth, graphite, and stony minerality. On the palate, I find dark, sweetly elegant red-fruited flavors complemented by a long, structured finish. This is a very aristocratic wine. Drink now - 2030+



Allocation Continued

2013 Silice Pinot Noir 1.5L

94 Points Wine Enthusiast, Scored at time of release

Allocated to Premiere Members

In the glass, it is a beautiful, mature burgundy shade of red. There is a lifted, floral bouquet of roses and daphne with complimentary notes of anise or fennel seed and Chinese five spice aromas. It is sweetly red-fruited, ripe, and lush with silky resolved tannins and still wonderful acidity. This is a very pretty wine. Drink now through 2024+



If you would like to add any additional wines to your cellar that you did not receive in your allocation, please contact our team by emailing wineclub@bergstromwines.com, calling 503-554-0463 or go online at bergstromwines.com



2013 Library Release Program

“In an older bottle, you will find good wine. But there is also something from the past, that’s sleeping. When you uncork that very bottle, a ray of sunshine comes out as well as quite a bit of emotion”

-Léon Abric

Now that spring is underway, we are releasing the 2nd installment of our library release program to our members. Please see below for details regarding this exciting release!

2013 The Bergström Vineyard Pinot Noir

95 Points Wine Enthusiast &

93 Points Wine Spectator Insider;

Scored at time of release

In the glass, it is a beautiful, mature burgundy color shade of red. There is a wonderful, complex depth of aromas here, with notes of forest floor, incense, chocolate, ripe strawberries, graham, and cola. It is rich, suave, and ripe for the vintage, with showy fruit and spice flavors, as well as a nice hit of oak spice. It would make a great pairing for game, barbecue, mushrooms, or cheeses. Drink now through 2025+



2013 Temperance Hill Vineyard Pinot Noir

92 Points Wine Spectator Insider;

Scored at time of release

It is a star of the vintage, harvested during the Indian summer of late October that year. In the glass, it is a beautiful, mature burgundy shade of red. The aromas, of game, spice, red fruits, dried potpourri, fresh flowers, and citrus oils like bright grapefruit and blood orange, are exotic, yet classic in aged Pinot Noir. There is a wonderful level of acidity, tannin, and Amaro-like notes, which make this wine very complex and still very age-worthy. Drink now through 2025+



Karen's Table

From, Oregon's Cuisine of the Rain by Karen Brooks.

Pork Chops with Prunes, Sweet Onions, and Apple Brandy



Ingredients

6 loin pork chops each cut 1/2-inch-thick (Pork tenderloins also work well)

Unbleached, all-purpose flour for dusting

Salt and freshly ground pepper

4 tablespoons vegetable oil or as needed

1 large Walla Walla Sweet or Vidalia onion halved and sliced

1 large apple, cored, and sliced (*a granny smith or any eating apple are great*)

12 large, pitted prunes, halved

1 ¼ cups water or as needed

½ cup apple brandy or Calvados

Karen's Table Continued

Instructions

1. Coat pork chops lightly with flour, season both sides with salt and pepper
2. Heat 3 tbsp. oil in a large skillet over med-high heat.
3. Add the chops and brown on both sides, about 3- 5 min on each side depending on how well done you like your pork. Transfer to Dutch oven and set aside.
4. Add the remaining 1 tbsp oil to a skillet and over medium heat, add the onions and sauté until golden about 15-20 min adding a little more oil if necessary.
5. Add the apple and sauté for 3 minutes longer. Spoon the onion and apple slices over the tops of the pork and arrange the prunes around the sides.
6. Add water to the skillet and bring to a boil, scraping up any brown pieces that cling to the pan bottom. Stir in apple brandy or Calvados.
7. Pour the mixture over the pork and cover with a tight -fitting lid and simmer over low heat until the chops are tender 45-60 min.
8. Add a little water if liquid cooks down to rapidly. Pour sauce over the ingredients just before serving.

Enjoy with oven roasted vegetables or mashed Yukon gold potatoes.

Thank you!

From all of us at Bergström Wines, we thank you for your continued support and look forward to reconnecting with you in the near future.

Cheers, The Bergström Team

Growers of Oregon Pinot Noir & Chardonnay Since 1999

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