



Bergström

VINTAGE GUIDE

1999

Long, cool year and Indian summer led to wines of elegance with high acidity.

DRINK NOW

2000

Warm, dry, steady summer gave tannic, earthy reds and rich white wines of texture.

DRINK NOW - 2023+

2001

Large crop and warm year. Bright, fruit-driven wines with good acidity.

DRINK NOW - 2023+

2002

Warm, dry season with small crop. Very concentrated, dark Pinots and lush whites.

DRINK NOW - 2023+

2003

Hot, early year. Alcoholic wines with green tannins. Many wines past their prime.

DRINK NOW

2004

Challenging year made wines of earth and spice with great concentration but low acidity. Many wines ageing rapidly.

DRINK NOW

2005

Classic Oregon vintage for structure, acidity and concentration. Ageing rapidly.

DRINK NOW

2006

A very hot vintage with large-scaled wines of low acidity. Opulent reds and whites with higher alcohols and round texture.

DRINK NOW

2007

Late and rainy vintage led to high acid and structured wines. Most wines approachable now. Chardonnays ready to drink now or past their prime.

DRINK NOW

2008

Classic Oregon vintage for structure, acidity, and concentration. Very slow to evolve. Great quality.

DRINK NOW - 2023+

2009

Very hot vintage with large crop and large-scaled wines. Pinots and Chardonnays marked by higher alcohol and lower acidity. Many wines flattering now.

DRINK NOW

2010

Late vintage ravaged by birds. Low yields and high acids led to very perfumed and elegant wines. Chardonnays and Pinots are spicy and textured.

DRINK NOW

2011

Latest, coolest of recent Oregon vintages. High acid, structure, and elegance. Chardonnays are vibrant with mineral expression.

DRINK NOW - 2025+

2012

Hot and dry vintage with large-scaled wines but acids and integrity are good. Pinots and Chardonnays are full bodied and approachable now.

DRINK NOW - 2028+

2013

Early picked vintage to avoid heavy rain led to higher acid wines with more floral bouquet and red-fruited elegance. Chardonnays are mineral and spicy.

DRINK NOW — 2022

2014

Warm, dry, and early vintage made fruit driven opulent wines with good acidities. Powerful Pinots and top-notch Chardonnays.

DRINK NOW — 2025

2015

Warmest, earliest vintage in Oregon's history gave low yields. Potentially classic vintage for vibrant Pinot Noirs and Chardonnays.

HOLD OR DRINK 2020-2030+

2016

Warm vintage with a cool and classic fall. Low yields and great wines with salty, bright fruit, and savory flavors. A vintage to drink and age.

HOLD OR DRINK 2020-2030+

2017

The fourth dry and warm vintage in a row led to a cooler, more classic fall weather pattern which yielded bright and energetic wines with pure fruit flavors and floral perfumes. Pinots and Chardonnays are very accessible young and should age from the near to mid-term.

HOLD OR DRINK 2020-2030+

2018

Potentially a classic vintage in Oregon's Willamette Valley for both Pinot Noir and Chardonnay. A warm and early year led into yet another classically cool fall with ideal conditions for perfect ripeness. Great acidity levels balanced with fruit-forward and mineral juicy wines.

HOLD OR DRINK 2021-2035+