



gargantua

Crafted by Josh Bergström



Hey! Josh here...

I am very excited to write you today with an update on our efforts with the gargantua family of West Coast Syrah.

The gargantua family of wines is a West Coast examination of Syrah that includes single-state Syrah wines and "pantagrue," an American AVA Syrah blending wines from the three states and delivered at a price point intended for greater distribution.

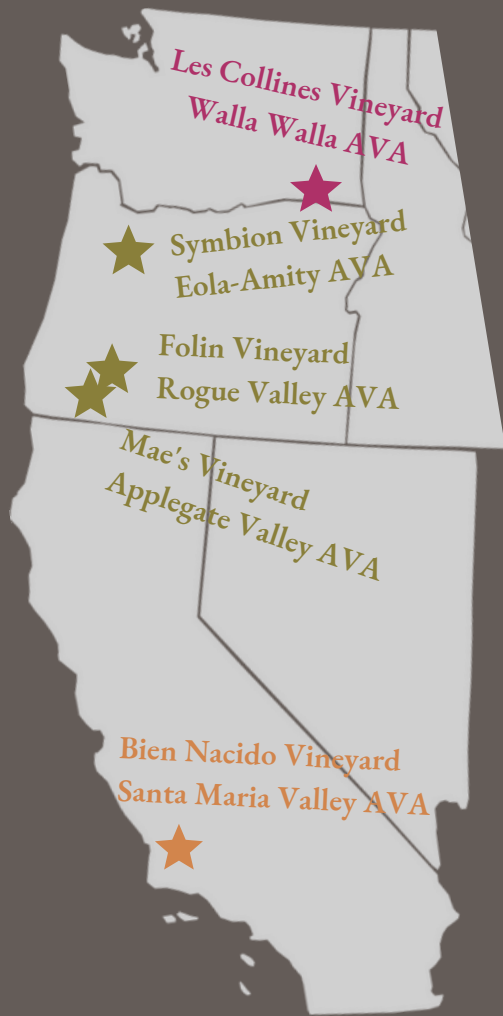
As you may already know from any of the wonderful times that we have spent together over the years, I love fine wine...but I go particularly crazy for Syrah, and over the last 25 years, I have been passionately seeking out and collecting the world's best examples of the Syrah varietal. I was first introduced to Syrah during my junior year abroad in Lyon (this was years before a career in wine was even on the radar. I was



studying business law!). It was while living at this ancient Roman crossroads, as I spent my weekends exploring the great restaurants and wine shops, that I fell in love with the magic of Syrah.

As I have evolved as a Pinot Noir and Chardonnay winemaker, the one wine that I probably taste and drink the most at home is Syrah. My wife, Caroline, can attest to this. It is a natural counterpoint to Pinot Noir that has shaped me over the years, guiding my farming and blending decisions as I look for the savory, umami, saline, and spicy characters of Pinot Noir and Chardonnay.

In 2013, after years of reflection, I proudly launched the gargantua label on a very small (minuscule really) production level focusing only on 100% whole cluster, early picked, 0% new oak Syrahs from the best vineyards on the West Coast of the United States.



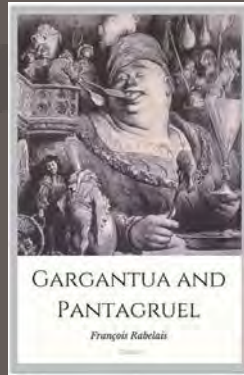
Much like how my exploration of the great Chardonnays of the world led to our *Sigrid* label, my explorations of Syrah taught me that while the Rhône Valley may indeed be the historic qualitative seat of Syrah, there are so many other glorious and beautiful examples of this varietal coming from elsewhere around the world, and in particular, from the United States! I decided that I would strive for a sea change and a paradigm shift for Syrah in Oregon. I felt it was my responsibility to be a leader and a defender of this wine for the new world. My efforts have been focused on Oregon Syrah, but we also guest feature Syrahs from world-class vineyards in our neighboring states of Washington and California. The adventure has brought me so much satisfaction and happiness.

IT'S YOUR TURN!

With the 2017 vintage, we have grown the gargantua label to a whopping 1,000 total cases per year. I would like to invite you, as a long-term partner of Bergström Wines, to help me introduce these wines to your team and your market. My goal is not to grow this label but to keep it intimately focused and allocated. After 7 years of keeping this wine to ourselves while we honed our skills, I want to now share it with the world and spread the word. This is where I need your help...



INSPIRATION, DESIGN, & MISSION



Our Syrahs borrow the names of Francois Rabelais' hedonistic giants from his series of grotesquely humorous Renaissance satires.



The artwork for our labels showcase original paintings by Nat Meade, a childhood friend of mine who is now a famous artist based in Brooklyn, NY. To reflect our inner, hedonistic giants, I asked him to paint images of a man whose shadow is a beast. Every year Nat paints an original painting for our pantagruel label.



Bergström Wines donates a portion of all proceeds of gargantua sales to "Quincy's Quest," a foundation dedicated to finding a cure for Angelman syndrome, a rare neurological disease that Nat's son was born with and a cause near and dear to his heart and our own. I believe that gargantua syrah is one of those rare opportunities in life to do what you love and to also pay it forward.



THANK YOU

You are hopefully reading this in the presence of the tasting kit I sent your way featuring all of our upcoming releases for you to enjoy, examine, and ponder. If not, rest assured, it will soon be in your hands....forgive me if I ruined the surprise. The next few pages include all of the technical information on the brand and the individual wines that you might need. Please feel free to share these technical sheets with your sales team and accounts.

Thank you for taking the time to read this letter. I really look forward to seeing you in person soon. Julie and I will be in touch to talk about strategies and allocations for gargantua Syrahs in your market and how we can help spread the good word on these really fun and expressive American Syrahs.

My best wishes and thank you for your continued partnership and support.

- J O S H B E R G S T R Ö M

Praise for gargantua

"gargantua can stand toe-to-toe with pretty much any New World example of the variety that I know and plenty from the northern Rhône as well. Yes, they're that good."

- Josh Raynolds, Antonio Galloni's VINOUS magazine

gargantua Syrah Oregon

2016 | 94 Points VINOUS

2015 | 93 Points VINOUS

2015 | 91+ Points
Wine Advocate

2014 | 93 Points VINOUS

2014 | 92 Points
Wine Advocate

2013 | 93 Points VINOUS

2013 | 92 Points
Wine & Spirits

2013 | 92 Points
Wine Advocate

gargantua Syrah California

2016 | 95 Points VINOUS

2015 | 94 Points VINOUS

2015 | 93+ Points
Wine Advocate

2014 | 93 Points VINOUS

2014 | 93 Points
Wine & Spirits

2013 | 92 Points VINOUS

2013 | 93 Points
Wine & Spirits

gargantua Syrah Washington

2016 | 94 Points VINOUS

2015 | 94 Points VINOUS

2015 | 92+ Points
Wine Advocate



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Crafted by Josh Bergström



2017 gargantua Washington State Syrah

gargantua Syrahs are harvested early to retain bright natural acidities and to keep alcohol levels low. Fermented using 100% whole clusters over a two week maceration period and then gently pressed. 0% new oak foudres play host to an entire malolactic fermentation and 12-18 months élevage. Bottled and aged for one year prior to release.

Josh Bergström's Notes:

Very floral with roses, violets, and lilac. Candy-ripe marionberry, black currant, and blueberry fruits. Chocolate, terra cotta, savory herbs, and rich and sweet dark fruit flavors echo the aromatics on the palate. Suave and layered with great silky tannic structure. A real joy to drink right now in 2021.

Technical Details:

Vineyard: Les Collines

State: 100% Washington state fruit

AVA: Walla Walla

Soil: Ice-age windblown Loess soils with high silt and loam content

Alcohol: 13.4%

Production: 200 Cases



18215 NE Calkins Lane Newberg, OR 97132
gargantuawine.com - 503-554-0463



2017 gargantua Oregon Syrah

gargantua Syrahs are harvested early to retain bright natural acidities and to keep alcohol levels low. Fermented using 100% whole clusters over a two week maceration period and then gently pressed. 0% new oak foudres play host to an entire malolactic fermentation and 12-18 months *élevage*. Bottled and aged for one year prior to release.

Josh Bergström's Notes:

Very classic Syrah perfume with peppery red/black fruits, garrigue, and dried herbs. The nose is distinctively mineral with notes of iron, wet stone, and grilled meat. This wine is powerful but also very floral and charming. Wonderfully fruity and floral in the mouth with a dark red core of sweetness and blueberry flavors framed by ripe, stony tannins and a long, savory, mineral finish. When I created the gargantua label in 2013, this is really the Rhône ranger wine I wanted to make.

Technical Details:

Vineyards: Symbion (Eola-Amity Hills AVA), Folin (Rogue Valley AVA), Mae's (Applegate Valley AVA)

State: 100% Oregon fruit

Soil: A mixture of volcanic, sedimentary, and uplifted ancient alluvium

Alcohol: 13.2%

Production: 200 Cases



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2017 gargantua California Syrah

gargantua Syrahs are harvested early to retain bright natural acidities and to keep alcohol levels low. Fermented using 100% whole clusters over a two week maceration period and then gently pressed. 0% new oak foudres play host to an entire malolactic fermentation and 12-18 months élevage. Bottled and aged for one year prior to release.

Josh Bergström's Notes:

If wine was a pizza, this would be it! Savory herbs, tomato paste, olive tapenade, pepperoni, and grilled meats all make for a heady and delicious aromatic perfume. Richly textured and also structured, this young wine has so much umami and savory expression with a distinct sweet fruit concentration of grilled plum, fig, and fresh blackberry. This is a big wine inside an elegant frame that promises years of drinking pleasure.

Technical Details:

Vineyards: Bien Nacido Vineyard

State: 100% California fruit

AVA: Santa Maria Valley

Soil: Silty loam on top of marine sedimentary shale

Alcohol: 13.0%

Production: 200 Cases



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2018 gargantua "pantagruel" Syrah

gargantua Syrahs are harvested early to retain bright natural acidities and to keep alcohol levels low. Fermented using 100% whole clusters over a two week maceration period and then gently pressed. 0% new oak foudres play host to an entire malolactic fermentation and 12-18 months élevage. Bottled and aged for one year prior to release.

Josh Bergström's Notes:

Great, flinty aromas of iron with ferrous minerality perfumed with savory herbs, pepper, pepperoni, grilled meats, wood-smoke, black currant, blackberry, tobacco, and baker's chocolate. Ripe and suave on the palate with a silky texture. Delicious purple plum and dark cane fruits as well as the chocolate and tobacco note echoed from the nose. A meaty, mineral finish of iron that comes in seemingly endless wave.

Technical Details:

Vineyards: Symbion (Eola-Amity Hills AVA), Folin (Rogue Valley AVA), Mae's (Applegate Valley AVA), Bien Nacido (Santa Maria Valley AVA)

State: Oregon and California fruit

Soil: A mixture of alluvial, sedimentary, and volcanic

Alcohol: 13.2%

Production: 400 Cases



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