



Bergström

WINES

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. Showing fine tertiary complexity. DRINK NOW*

2005 *Classic Oregon vintage for structure, acidity and concentration. Showing fine tertiary complexity. DRINK NOW*

2006 *A very hot vintage with large-scaled wines. Opulent reds and whites with higher alcohols and round texture. Showing fine tertiary complexity. 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 ageing rapidly. DRINK NOW - 2025+*

2012 *Hot and dry vintage with large-scaled wines but acids and integrity are good. Pinots & Chardonnays are full bodied and approachable now. DRINK NOW - 2025+*

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. DRINK NOW - 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. DRINK NOW - 2030+*

2017 *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. DRINK NOW - 2030+*

2018 *A warm and early year led into yet another classically cool fall with conditions for perfect ripeness. Great acidity levels balanced with fruit-forward and mineral juicy wines. DRINK NOW - 2035+*

2019 *A precociously warm spring and summer led to a cool and moody fall season with Pinot Noir and Chardonnay picked at low sugar levels with good juicy natural acidities. Floral perfumed and elegantly textured classy and crunchy wines to drink over the medium to long term. DRINK NOW - 2033+*

2020 *Another precocious spring and dry summertime led to an early fall harvest and our lowest yielding vintage in several years. Brilliantly hued and charming Pinot Noirs with bright and fresh fruit flavors, succulent natural acidities and playful sweet juicy textures. Chardonnays are mineral and citrusy with great saline character. Both varieties are very approachable and tempting. DRINK NOW.*