



Bergström
WINES

VINTAGE GUIDE

1999

Long, cool year with an extended summer and fall with ideal conditions. Wines are elegant and high in acidity.
DRINK NOW.

2000

A warm, dry, and steady summer gave tannic, earthy red wines and rich textural white wines.
DRINK NOW.

2001

Warm year with a large crop. Bright, fruit-driven wines with good acidity.
DRINK NOW.

2002

Warm, dry season with a small crop. Pinot Noirs are very concentrated and dark. Chardonnays are lush
DRINK NOW.

2003

After many cooler years, this abnormally hot and dry vintage took the Willamette Valley by surprise. Some wines are ageing gracefully, with many wines beginning to show tertiary tasting notes and higher alcohol levels.
DRINK NOW.

2004

A challenging year that yielded wines of earth and spice with great concentration. Showing fine tertiary complexity.
DRINK NOW.

2005

A 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 alcohol and round texture. Showing fine tertiary complexity.
DRINK NOW.

2007

This late and rainy vintage led to high acid wines with structure. Most wines are approachable now. Chardonnays are ready to drink or past their prime
DRINK NOW.

2008

A classic Oregon vintage for structure, acidity, and concentration. Very slow to evolve. Great quality.
DRINK NOW.

2009

Very hot vintage with large crop and large-scaled wines. Pinot Noirs and Chardonnays are marked by higher alcohols and lower acidities. Many wines are flattering now.
DRINK NOW.

2010

Late vintage ravaged by birds. Low yields and high acids led to very perfumed and elegant wines. Chardonnays and Pinot Noirs are spicy and textures. Wines are reductive and mineral-driven, showing best after decantation.
DRINK NOW.

2011

Latest and coolest of recent Oregon vintages. High acid, structure, and elegance. Chardonnays are ageing rapidly.
DRINK NOW - 2025+.

2012

The nest of the hotter vintages since 2003. Pinot Noirs and Chardonnays are ageing gracefully, drinking well now with years still ahead of them.
DRINK NOW - 2026+.

2013

Difficult vintage. Picking occurred on either side of heavy rainstorms, which led to higher acid wines that wer high tones at first, and are now delicate, ethereal, very floral, and one of the more lovely vintages in memory. These are ageing especially well in Chardonnay and in Pinot Noir.
DRINK NOW - 2026+.

2014

Warm, dry and early vintage made fruit-driven and opulent wines with good acidities. Powerful Pinots and top-notch Chardonnays.
DRINK NOW - 2025.

2015

The warmest and earliest vintage in Oregon's history gave low yields. A potentially classic vintage for vibrant Pinot Noirs and Chardonnays.
DRINK NOW - 2030+.

2016

A warm vintage with a cool and classic fall. Low yields led to 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. Pinot and Chardonnays are very accessible in their youth and should age well through this decade.

DRINK NOW - 2030+.

2018

A warm and early year led into another classically cool fall with conditions for perfect ripening. Wines showcase great acidity balanced with fruit-forward, mineral, and juicy flavors.

DRINK NOW - 2035+.

2019

A precociously warm spring and summer led to a cool and moody fall season. Pinot Noir and Chardonnay were both picked at low sugar levels with juicy natural acidities. Wines are floral-perfumes, elegant, textures, classy, and crunch. Will drink well over the medium to long term.

DRINK NOW - 2033+.

2020

Complicated vintage for the majority of the valley due to the influence of forest fires in late September. Thanks to early picking and strict cellar declassification, our cellars produced lively, bright, and delicious wines. A top-notch vintage for Chardonnays with great ageability. Pinot Noirs, at the lowest production volumes and alcohol levels in our history, show tremendous complexity and age worthiness.

DRINK NOW - 2033+.

2021

Following a hot summer, this was a fast-paced vintage that yielded bright, acid-driven wines. Floral aromatics are abundant and are balanced with age-worthy tannings. Whole-cluster fermentation ensured intense vineyard expression and beautiful evolution in bottle.

DRINK NOW - 2035+.

2022

After spring frost challenges that resulted in significant yield reduction, the 2022 vintage release is a testament to the resilience of the Willamette Valley. A serendipitous course to a triumphant harvest yielded a limited yet precious vintage of intensely colored, aromatic, youthfully enticing Pinot Noirs with structured acidity and minerality, heightened concentration, and coiled complexity that, with time, will unfurl to reveal veiled layers of depth. Chardonnays have a noble reductive mineral saline quality and succulent natural acidity levels that frame and add structure to lovely citrus fruit, floral aromas, and flavors.

DRINK MID-2024 - 2037+.