



# *Bergström*

WINES

## VINTAGE GUIDE

*Updated 05/2024*

1999

First vintage. A long, cool year with an extended summer and fall with ideal conditions for elegant, high-acid Pinot Noirs.  
DRINK NOW.

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2000

A warm, dry, steady summer gave tannic, earthy red wines. Whites are past their prime.  
DRINK NOW.

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2001

A warm year with a large crop. Wines are bright and fruit-driven with good acidity.  
DRINK NOW.

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2002

A warm, dry season with a small crop. Pinot Noirs are very concentrated and dark. Chardonnays are past their prime.  
DRINK NOW.

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2003

The hottest, driest vintage since 1983. Some wines are ageing gracefully, and are beginning to show tertiary tasting notes and higher alcohol levels. Most are past their prime.  
DRINK NOW.

# 2004

A challenging year that yielded wines of earth and spice with great concentration. Most wines are past their prime yet still show fine tertiary complexity.

DRINK NOW.

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# 2005

A classic Oregon vintage for structure, acidity, and concentration. Showing fine tertiary complexity, some wines show classic age-worthiness, while others are past their prime.

DRINK NOW.

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# 2006

A very hot vintage with large-scaled wines. Opulent reds and whites with higher alcohol levels and textures are showing fine tertiary complexity.

DRINK NOW.

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# 2007

This late and rainy vintage led to high acid wines with big structure. Most wines are in their tertiary stages. Chardonnays are ready to drink or past their prime.

DRINK NOW.

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# 2008

A classic Oregon vintage for structure, acidity, and concentration. Very slow to evolve with great quality in both Pinot Noir and Chardonnay.

DRINK NOW. HOLD LARGE FORMATS.

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# 2009

A very hot vintage with a large crop and large-scale wines. Pinot Noirs and Chardonnays are marked by higher alcohol levels and lower acidities. Many wines are past their prime with tertiary notes of soy, hoisin, and brown spices.

DRINK NOW.

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# 2010

A late and cool vintage with very low yields due to bird pressure during harvest. Wines are very perfumed and elegant. Chardonnays and Pinot Noirs are effusively spicy, seductive, and tertiary. A very nice vintage.

DRINK NOW.

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# 2011

The latest and coolest of recent Oregon vintages with high acid, structure, and elegance. Chardonnays are ageing very well. Pinot Noirs in large formats are gems!

DRINK NOW - 2025+.

# 2012

The finest in a series of hotter vintages (2003, 2006, 2009, 2012). Pinot Noirs and Chardonnays are ageing gracefully, very spicy, suave, and silky. This vintage is drinking well now with years still ahead of it.

DRINK NOW - 2027+. HOLD LARGE FORMATS.

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# 2013

Although considered a difficult vintage at the time of release, it is now one of the most sought-after vintages in the past decade. Wines are delicate, silky, ethereal, effusively floral, and one of the more lovely vintages in memory for Pinot Noir and Chardonnay. These are ageing especially well.

DRINK NOW - 2026+. HOLD LARGE FORMATS.

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# 2014

A hot, dry, and early vintage produced fruit-driven and opulent wines with high alcohol levels and powerful extracts. Pinot Noirs are top-notch for spice, cola, and ripe fruits. Chardonnays are reductive with great flint character.

DRINK NOW.

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# 2015

The warmest and earliest vintage in Oregon's history gave low yields. A potentially classic vintage for vibrant fruit forward Pinot Noirs and Chardonnays.

DRINK NOW - 2026+. HOLD LARGE FORMATS.

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# 2016

A warm vintage with a cool and classic fall. Low yields led to great wines with salty, earthy, reductive, and savory flavors; a vintage to drink and age. Large formats will age and drink well for another decade or more. Chardonnays are classics that are just opening up now.

DRINK NOW - 2030+. HOLD LARGE FORMATS.

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# 2017

Bright, fruity, saline, energetic wines with floral candied flavors and perfumes. Pinot and Chardonnays are very accessible in their youth and should age well through this decade.

DRINK NOW - 2030+. HOLD LARGE FORMATS.

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# 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+. HOLD LARGE FORMATS.

# 2019

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

DRINK NOW - 2033+. HOLD LARGE FORMATS.

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# 2020

A 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. It is a top-notch vintage for Chardonnays with great age-ability. Pinot Noirs, at the lowest production volumes and alcohol levels in our history, show tremendous complexity and age-worthiness.

DRINK NOW - 2033+.

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# 2021

One of the most effusively delicious (dare we say perfect?) vintages in recent memory. The Pinot Noirs and Chardonnays from this vintage are delicious and irresistible now and will age very well. Stock up if you get the chance; large formats will impress at special occasions down the road.

DRINK NOW - 2035+.

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# 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+.