



2020 Cumberland Reserve Pinot Noir

Willamette Valley AVA

Named for the road where our family grew up in Portland, Oregon, our Cumberland Reserve represents a blend of some of the finest barrels from our five estate-farmed vineyards, all carefully combined to showcase Oregon Pinot Noir at its best. Our Cumberland Reserve is the epitome of the Bergström style: the expression of a unique vintage's character combined with the perfect marriage of spice, mineral, and fresh fruit flavors.

Farming

- Estate-sourced from Bergström, La Spirale, Silice, & Le Pré du Col Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Pinot Noir represents about 80% of the total Bergström estate acreage.
- Soils: Marine sedimentary sandy soils and volcanic basalt clays.
- Exposures: Various
- Vines: 16-22 years old.
- Clonal Selections: Pommard, Wadenwil, and Dijon 777, 115, 114, 667, & 828.

Winemaking

- 100% whole-cluster fermentation in open-top, stainless steel fermentation tanks.
- 228L French oak cooperage. > 15% new oak.
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 12 months élevage in barrel.
- No fining. Polishing filtration if needed.

Josh Bergström's Tasting Notes

A lovely, electric, dark ruby color. An aromatic potpourri loaded with bright and fresh raspberry, red currant, pomegranate, and red cherry fruits. In concert with the fruit aromas, grilled meats, toasty oak, incense, sweet French tarragon, and a floral bouquet. Silky and vibrant on the palate, with youthful energy and depth that echoes the red fruits of the aromatic profile, especially the ripe raspberry flavors. Super fun to drink now and will be very versatile with numerous food pairings. A shining star of the vintage.

Technical Information

- Alcohol: 12.0%
- Varietals: 100% Pinot Noir
- Harvest Dates: September 7-23 2020

