



2023 Old Stones Chardonnay

Willamette Valley AVA

We believe strongly in the power and promise of Oregon Chardonnay. Old Stones Chardonnay is the baby sister to our Sigrid Chardonnay. We select fresh-fruited and mineral-laden barrels of wine to highlight Oregon Chardonnay at its most charming and elegant. Succulent upon release and ready to pair with many foods, especially dishes containing fresh seafood, shellfish, mushrooms, hazelnuts, and artisan cheese.

2023 Vintage

The 2023 vintage is shaping up as a modern classic for the Willamette Valley, combining vibrant freshness with remarkable depth. Chardonnays are stone-fruited and mineral-driven, while Pinot Noirs are deeply colored, aromatic, and layered with dark fruit. Alternating periods of record-breaking heat and cooler-than-average weather contributed to wines with finesse, balance, and aging potential. Already surpassing the charm of recent vintages, 2023 stands poised to be unforgettable.

Farming

- Estate-sourced from Bergström, Le Pré du Col, and Silice Vineyards in Dundee Hills, Ribbon Ridge, and Chehalem Mountains AVAs. Chardonnay represents about 15% of the total Bergström estate acreage.
- Soils: Marine sedimentary sands and volcanic basalt clays
- Exposures: South, Southeast, & Southwest
- Vines: As old as 25 years.
- Varietals: 100% Chardonnay
- Balanced and varied field clone selection..

Winemaking

- Harvest Dates: September 5-14 2023
- Whole-cluster, "champagne-style," long and gentle, and lengthy pressing of the fruit at low-pressure levels for long durations to extract the finest juice.
- Fermented and aged on lees in 10-15% new French oak barrels.
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 18-month total élevage on lees: 12 in oak barrel and 6 in stainless steel tank.
- Alcohol: 13.4% | pH: 3.23 | TA (g/L): 6.2

Winemaker Notes

The 2023 Old Stones Chardonnay displays intense clarity with a vibrant mineral backbone that captivates the palate. The nose opens with a fresh burst of lemon zest and crushed oyster shell. The palate is precise, with the crisp tang of white pineapple and citrus oils intertwined with mouthwatering salinity. As it evolves in the glass, a whisper of jasmine accompanies tension, enriching the texture and lifting the bright floral notes. The finish is delightfully succulent and laced with citrus fruit, leaving a lasting impression of purity. It is refreshing and balanced with a lingering minerality that speaks to the unparalleled quality of Willamette Valley fruit.

