



2022 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 Sigrd 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.

2022 Vintage

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 spectacular Chardonnay examples of varietal and regional expression. They 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. These wines will be delicious when young and long-lived in the cellar.

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 clonal selection.

Winemaking

- Harvest Dates: September 30-October 10 2022
- 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: 3.36 | TA (g/L): 6.1

Winemaker Notes

Our sixteenth vintage of Old Stones Chardonnay is a delicate straw color with a lovely chlorophyll hue. It has enticing aromas of lime, citrus pith, bartlett pears, Cardamom, gooseberry, and a sea breeze salinity. This wine is lively and tensile on the palate with lime zest, green apple, mango, and white pepper. Soft and gentle at its core, this wine has a lasting succulence that keeps your palate refreshed.

