



Bergström
WINES

2006 DR. BERGSTRÖM RIESLING



Our 2006 Dr. Bergström Riesling was harvested over 6 different days in mid October of 2006 from four different sites (Chehalem Mountain Vineyard in the Chehalem Mountains, Vigna Giovanni in the Yamhill Carlton District, Cherry Grove in the Yamhill Carlton District and Territorial Vineyard in Eugene's Willamette Valley appellation.) This wine was slowly and carefully fermented entirely in small stainless steel tanks and barrels at cool temperatures over a six month period. Malolactic fermentation was blocked.

The 2006 Dr. Bergström Riesling has an explosive aromatic profile of lychee, Quince, marshmallow candies, tropical and citrus fruits. Very similar on the nose to a German Scheurebe. The mouthfeel is rich and ripe with a full-bodied character for a Riesling with the tropical and citrus fruit aromas echoing on the finish. This wine still contains 1.7 grams of sugar per liter and is balanced by a nice ripe acidity which should make this wine very versatile in the kitchen.

1 100 CASES
PRODUCED

\$25 PER BOTTLE

Growers of Quintessential Oregon Pinot Noir since 1999

Office 503.554.0468 18215 NE CALKINS LANE NEWBERG OREGON 97132 503.554.0078 Fax

WWW.BERGSTRÖMWINES.COM