



2013 Silice Pinot Noir

Silice is 21 acres of rolling ancient beaches that shimmer with bright quartz filled sand. These soils are deplete, so they do not retain water causing the vines to plunge their roots deep and wide in search of water and nutrients. The resulting wines are the most intensely concentrated that we make at Bergström Wines. Driven by sweet baking spices derived from the soil profile and fruit forward with ripe blackberry, cherry, and plum flavors in every vintage.

The 2013 Bergström Wines Silice Pinot Noir is a deep ruby red and one of the darkest of the vintage. The aromas are ripe and generous, perhaps riper than the 2012 Silice (*yet only 13.2% alcohol*) with a generous and heavy lifted perfume of roses and sweet purple violets, ripe cane fruits, cinnamon red hot candies, dark cherries and distinct spice and earth notes of graham and incense.

In the mouth this wine is generous and sweet with ripe pomegranate, rhubarb and cherry fruits, floral candy notes and a finish reminiscent of ripe Oregon Strawberries. The sweet violet flowers flow through to the finish as well. This wine is delicious now and will only gain in complexity, richness and texture over the next few years. This is a great vintage for Silice.

DRINK 2015 THROUGH 2025

PAST VINTAGE ACCOLADES

