



2014 Cumberland Reserve Pinot Noir

Our 14th vintage of the Cumberland Reserve Pinot Noir is a stunning example of what biodynamic farming and estate blending can achieve in the Willamette Valley. This is our finest assemblage of our five estate vineyards (primarily from the Silice and Le Pré du Col Vineyards with small amounts of Bergström Vineyard, Winery Block, and Gregory Ranch Vineyard.)

Josh Bergström refers to the Cumberland Reserve Pinot Noir as his “business card” Pinot Noir as it showcases the Bergström style, his take on a vintage, a philosophical and olfactory example of what great Oregon Pinot Noir from the Willamette Valley should taste like. “Oregon Pinot Noir should always showcase the triumvirate of fresh fruit, sweet baking spice characters from the soil, and a fresh forest floor, loamy, earthiness.” This is the Cumberland Reserve Pinot Noir that he has always been striving for. From the outstanding 2014 vintage, the 100% estate farmed Cumberland Reserve Pinot Noir is potentially our best reserve blend in over a decade. It is dark burgundy in color with a youthful violet hue at the rim of the glass and could easily be mistaken for an old world effort. Its lovely aromatics are a sweet and savory mixture of dark fruits like blackberry, marionberry and blueberry, a dustiness resembling cigar tobacco, a rocky mineral quality, along with whole cluster inspired herbs and a rich meatiness.

This wine is full bodied with robust dark fruit flavors, but also very balanced with vibrant juicy acidity and youthful wonderfully formed sweet tannins. This is a lively wine with suave texture which makes it a candidate for the cellar as well as being very enjoyable young. You will not want to skip out on the majestic 2014 vintage wines.

DECANT IF DRINKING IN 2016 THEN DRINK OVER 10-15 YEARS.

