

Reserve Pinot noir Club™

Best of 2004: Bergstrom, Broadley, Shea Wine Cellars

Combined Newsletter April & May 2006

April/May 2006

The combined April and May Reserve Pinot noir Club brings Club Members the three best Pinot noirs of three of Oregon's most recognized and highly rated wineries. Bergstrom Wines, Broadley Vineyards, and Shea Wine Cellars' 2004 Pinots show off the best qualities of the vintage.

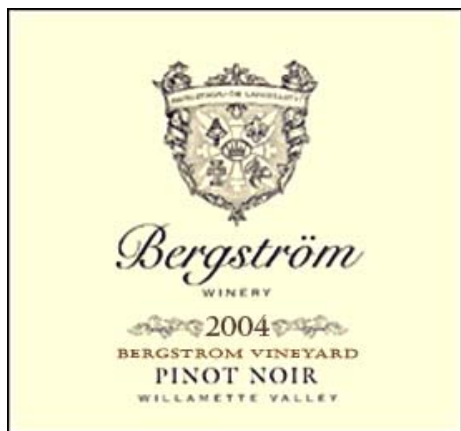
Bergstrom Wines

Bergstrom Wines quickly rose to the ranks of top New World Pinot noirs producers in the early 21st century, releasing their first wine in 1999. The wine was a Willamette Valley Pinot noir, made by Josh Bergstrom at a neighbor's winery. He had just returned to the US after two years in France. That first Pinot noir received an astounding 91 points from Wine Spectator.

The young Josh Bergstrom, even in his freshman vintage, proved unusually talented in both vineyard management and winemaking. He trained in the mid '90's at several wineries in Oregon, and in France, where he completed a post graduate program in Viticulture and Enology at the CFPPA (Center for the Formation and Promotion of Agricultural Production) in Beaune during 1998 and 1999.

While Josh trained as a winemaker, his parents purchased land outside Dundee, Oregon and planted a vineyard to Pinot noir. That 15 acre vineyard became **Bergstrom Winery's "Bergstrom Vineyard"**, and the wine made from it is called, in local shorthand, "Bergstrom Bergstrom".

The first vintage of Bergstrom's "Bergstrom Bergstrom" Pinot noir was the 2002 (200 cases). The wine received 93 points from Wine Spectator. The following year, the 2003 received 92 points, and showed remarkable balance in a difficult, hot vintage (230 cases).



Now we have the 2004 vintage, and the Bergstrom Vineyard is beginning to show qualities of an older vine vineyard. In 2004, its ripening season was more balanced and the Pinot Noir clusters hung longer, creating a wonderful balance of rich concentrated flavors and truly physiologically ripe tannins.

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Oregon's 2004 Pinot noir Vintage

The 2004 vintage in northern Oregon really began in 2003—the hottest and driest growing year on record.

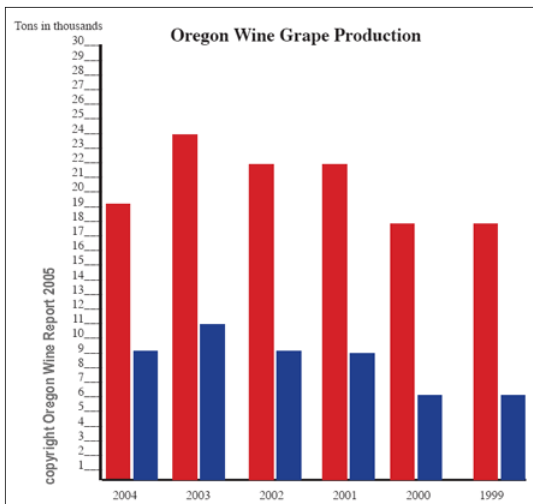
In many Willamette Valley vineyards, especially those with young vines, or which were dry-farmed, the 2003 weather produced plenty of stress on the plants as they went into their winter dormancy. But in this particular year, the normally restful period was interrupted on New Year's Day by a harsh winter freeze that settled into northern Oregon during much of January of 2004. The cold affected many vineyards and caused some localized damage to sensitive vines.

When spring finally arrived, the undamaged grape vines happily began shaking off the winter affects and waking up their metabolisms. A spurt of warm weather in the early spring encouraged the plants to start taking up nutrients from the ground and begin the formation of early buds and growth.

But just as this got underway, Mother Nature played a trick: colder weather settled into the region and the plants halted their growth. This meant that unmetabolized nutrients, nitrogen in particular, were left in the plant. This buildup eventually created a kind of toxicity that damaged the development of young grape clusters.

Josh Bergstrom described the problem:

"We did experience something not seen in Oregon in recent years. The vines were "constipated", if you will, with excess Nitrogen. This Nitrogen was created during the unusual warm spell experienced in March, 2004. The premature growth of new shoots on the grapevines produced



Above, leftmost column shows smaller 2004 harvest.

Continued on page 2...

Reserve Pinot Noir Club™ 2004 Stars combined April/May Club

Broadley
"Claudia's Reserve 04
\$48

Bergstrom
"Bergstrom Vineyard" 04
\$75

Shea Wine Cellars
"Homer" 04 \$75

Reserve Pinot noir Club 2006

January
Broadley
Marcille Lorraine 04

Shea Wine Cellars
East Hill 04

February
720 Cellars
Reserve 03

Westrey
Abbey Ridge 04

Et Fille
Palmer Creek 04

March
Broadley
Shea 04

Brick House
Cuvee du Tonnelier 04

June
Shea Wine Cellars
Wadenswil 04

Amalie Roberts
Wadenswil 04

July
TBA

Oregon's 2004 Pinot noirs continued from page 1

Nitrogen, which was then trapped in the plant, and had no way of escaping. Grey, rainy days kept photosynthesis low and plant metabolism sluggish. This phenomenon induced an "inflorescence necrosis" -- a killing off of the vines' flowers. Coupled with poor weather again at bloom, many vineyards in the area ended up with 30-70% less grape clusters than is usual. Some vineyards in the Dundee Hills almost lost their entire crop."

The bad news was that this meant less fruit, and irregular cluster and berry size. But there was good news as well: the ultimate size of the grape crop had been reduced naturally—though in many cases rather drastically—instead of by the intervention of the human hand, and a smaller crop means more concentration of flavors—and ultimately better wine.

The summer season in 2004 was relatively normal, with somewhat warmer than normal weather predominating. There were a few periods of temperatures above the point where the grape vines shut down their metabolism, but nothing like 2003, so the remaining healthy plants entered the beginning of fall in relatively strong shape.



But then in the middle of September, just as winemakers were beginning to plot the sugars and acids of their maturing grapes, a sustained cold and wet weather period moved in and looked like it could threaten the harvest.

Above right, Shea Vineyard, summer 2004

Grape vines eager for water after summer's dryness soaked up the unexpected wetness, threatening to plump the grapes to the point of bursting—further reducing an already small crop and risking the development of diseases and molds on the damaged grapes.

And here is where Mother Nature showed she can give as well as take away: the rains arrived just before the final period of ripening, and when they departed, they left behind sunny, cool, and breezy days that encouraged the reinvigorated grapes to come back into balance and finish their path to ripeness.

Interviewed just after harvest in 2004, **Dick Shea**, owner of **Shea Vineyards** noted that "Some people are saying this was the most difficult growing season they've seen, but our winegrowing abilities are a lot better than they were ten years ago and I think the challenges were met. We believe the fruit quality is extremely good and the potential wine quality is really excellent."

Josh Bergstrom describes the results of the year's travails: "It was not all gloom and doom during 2004. In fact it was once again one of the hottest summers we have seen in decades. We had at least 15 days where the temperature peaked over 95 Fahrenheit and at least twice that many where the temperature was at least 90. It goes to show, though, that wine quality and vintage character are made up of a series of averages marked by several extreme and well placed weather events. You never know what you have until the day of harvest. Luckily this year we found ourselves once again harvesting under sunny skies with very nice fruit."

In conclusion, Josh says, "The 2004 wines will be lovely pinot noirs with high acids and very respectable alcohol levels (13-14.5%) They will smell and taste like Pinot Noir with crisp and well-delineated red fruits. This will be a vintage for medium to long term cellar potential and reminds me of a hypothetical blend of the 1999's and 2002's."



Shea Wine Cellars "Homer" Pinot noir 04 \$75

The 2004 Homer is a bit more structured than the intensely sweet and ripe flavors of 2003. That hot year created a wine easy to drink young, while the 2004 is a wine with a multiplicity of layered, nuanced flavors, balanced acidity and tannins, and the potential for aging 10-12 years.

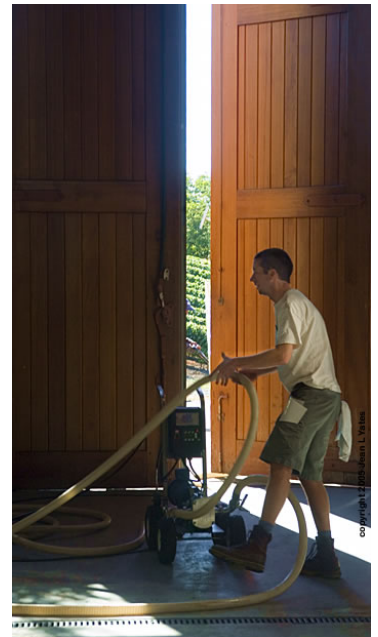
While the 2003 was multilayered and incredibly deep and rich, the 2004 adds a maturity of structure – the wine has a seamless integration of fruit, tannin, and acidity through which an array of taste sensations can be perceived. If you enjoy Pinots noirs with an intricate and extraordinary range of flavors, you'll find flint, fresh turned earth, violets, roses, jasmine, smoke, an array of berry notes – blueberries, huckleberries, blackberries, loganberry, black raspberry, red raspberry, black cherry, tart pie cherry, and spices including cinnamon, clove, Five Spice Blend, white pepper, minerals, and that unusual note of molasses.

The wine is sappier and more concentrated than many Pinots, with an exquisitely drawn out, complex and seamless finish.

Shea Wine Cellars' "Homer" Pinot noir is an homage to baseball (hitting a home run with this wine each year). Whatever the name, Homer, each year, is Shea's blend of their very best grapes from Blocks 25 and the Oak Block.

Homer is fermented in oak rather than stainless steel, a practice of Sam Tannahill that he first used at Archery Summit, where he made wine with Gary Andrus. The wine is fermented with about 12% whole clusters, the rest destemmed, with a high percentage of whole berries. The wine was aged in 60% new French oak (Francois Freres) and 40% previously used Burgundian barrels.

Perhaps the new level of excellence experienced in all of the Shea 2004s, particularly in the Homer, is the result of a combination of the maturity of the vineyard, a year that produced near perfect fruit, and consulting winemaker Sam Tannahill's several years of experience with the winery and its fruit. The 2004 Shea Pinots have reached a new level of excellence, and at their Memorial Day 2005 Barrel Tasting, customers noticed it also, snapping up 40% more 2004's than the precious 2003 vintage. With a total of 2400 cases of five different Pinots, Shea's wines are collectable, noteworthy, and wonderfully satisfying, promising rewarding experiences across their 10-12 year life.



Above right, Shea winemaker Chris Matzepink prepares to bottle Homer 04

**Bergstrom 2004
continued from p.1**

The excellent fruit of 2004 came only after a year of hand wringing and worry. Josh says: "The 2004 vintage was bizarre from the very get go...".

After months of stop start weather, September brought an early change of season.

Josh says: "...it proceeded to rain steadily and sometimes quite heavily for 15 days straight. For most of us it felt like the apocalypse. "



"For the older Oregon winemakers it felt like "the good old days" when Oregon vintages rarely saw the 14-15% alcohols we've seen over the past 4 years. Having lived in Burgundy and seen the conditions that they endure, I wasn't as worried as the vineyard owners who began to frantically pick in the rain, hoping to salvage some sort of marketable product. "

Josh continues: "But great wines come from great patience, and many Oregon wineries were rewarded by waiting through the rain, because on September 20th, the sun came out and it stayed out for another two and a half weeks, with temperatures staying in the high seventies and low eighties. The fruit recovered beautifully with sound acids and decent sugars. Some vineyards' fruit ripened so well that it tasted like the rain had not happened, and the grapes continued their ripening process in the Willamette Valley's "Indian Summer" to yield magnificent fruit. "

Josh on the Importance of the Vineyard

Bergstrom's commitment to the importance of the vineyard in the creation of a top wine is clear:

"I cut my teeth working with some of the great wineries of Oregon and with some great winemakers," he explains, "and I observed carefully where these people focused their energies, and it was always on the vineyard first."

In France, he saw a similar phenomenon. "When I went to Burgundy to study theory, I saw that the focus was vineyards, vineyards, vineyards, all the time. What I noticed more than anything was that these people are farmers!"

When he returned from Burgundy, what he had learned gave Josh some new ideas about how to manage the newly planted Bergström Vineyards.

"I remember walking through Le Musigny and Romaneé-Conti and seeing vines with two to three clusters per plant. I remember thinking, wow, that's extreme! But if you can match the vine and the vine spacing to your soils and your climates, it may be the best thing for the wine."

So, Josh threw himself into the farming side of winegrowing. "As I learned to farm more and more, it totally consumed everything that we did at Bergström. I realized very quickly, unlike a lot of other wineries, that the vineyard truly is the place where the wine comes from. But," he adds with force, "I wanted to take it to a new level."

Bergstrom has confirmed that the winery's focus will be on Estate vineyards, with Bergstrom and De Lancelotti Vineyards now producing excellent wines and additional vineyards perhaps in the future of the winery. Look to Bergstrom's Estate single vineyard wines for their top products, and to continued quality and complexity as the vineyards mature.

**Bergstrom
"Bergstrom Vineyard"
Pinot noir 04 \$75**

Difficulties with the weather certainly don't show in this magnificent Pinot. This is the Bergstrom's one Pinot made from their own estate "Bergstrom Vineyard". We've been recommending it to customer who collect verticals since the first vintage. Josh puts his all into this wine each year, and it's probably the purest representation of his unique and pleasing style.



The 2004 starts with hints of red raspberry, violets, and atar of roses in the nose, followed by a lush and silky texture in the mouth. Flavors are of black cherry, red cherry, blackberry, hints of soft cinnamon, clove, allspice and white pepper, and just a low echo of minerality and earthiness in the finish. It's sooo pleasant now, but will cellar well for 3-5 years.

Made from selected grapes from eight different blocks of the vineyard, the maturity of the vines is beginning to show in the increased layering of the flavors. Tremendously interesting and satisfying. Try with grilled lamb, pork tenderloin, wild mushrooms sautéed in butter with shallots.

From the winery: "The Bergstrom Vineyard continues to go from strength to strength and is now beginning to act like an older vine vineyard as its ripening season has become more balanced and the Pinot Noir clusters hang longer and longer each season to create a wonderful balance of rich concentrated flavors and truly physiologically ripe tannins and anthocyanins, without achieving over-ripe fruit."

"The rich Dundee soils produce wines of great texture. These wines are focused and revolve around a core of sweet red fruits and are laced with the floral scents of the small native flowers which dot the hillsides."

From the Family's own estate located in the Red Hills of Dundee, the Bergström Vineyard highlights what greatness can come from the volcanic soils that started the Oregon Wine Industry. The Bergström Vineyard is farmed biodynamically without the use of dangerous chemicals and the crop yields maintained in this vineyard site are by far some of the lowest in the world, with averages between 0.75-1.0 tons per acre every year (a mere 4-7 clusters per plant, or 1.3 bottles of wine per plant).



Biodynamic farming dates back to the 1920's as the original organic movement marrying Rudolph Steiner's anthroposophic ideals and astrological influences on plants, soils, water and stone. Biodynamic farming ensures our clients unique and pure terroirs which are alive with energy, feeling and not poisoned with the herbicides, insecticides, pesticides or fungicides which are routinely abused around the world. We hope you will enjoy these wines knowing that they are pure and healthy Pinot Noirs, free of toxic farming and as unique as the soils they grow in.

All 23 acres of Bergstrom's estate vineyards (Bergström Vineyard and de Lancelotti Vineyard) have been certified by the international certifying agency of "Demeter" as biodynamically farmed as of the 2004 vintage.

Broadley Vineyards

Broadley Vineyards makes wine almost exclusively from their vineyard in the hills above tiny Monroe, Oregon. Craig and Claudia Broadley moved to Oregon from San Francisco in the early '80s and planted their vineyard in 1983. Craig and his co-winemaker son Morgan have over twenty years of experience with Oregon's climate, Pinot noir grapes, and their own vineyard's terroir. Their three wines, Estate, Marcille Lorraine, and Claudia's, are quite different from each other.

Club Members received Broadley's Shea and Marcille Lorraine 04's in previous shipments. This month the Claudia's Choice 04, Broadley's most highly rated Pinot, is featured. Claudia's is made from one section of the Estate Vineyard (as seen in the picture below).

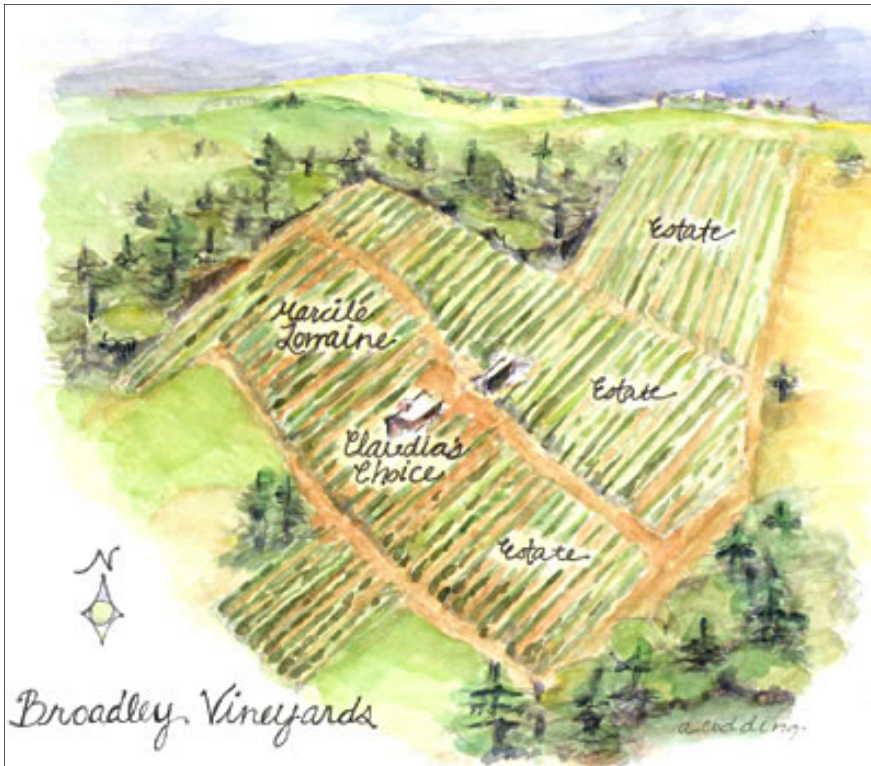


The Claudia's Block is planted to mostly Pommard clone Pinot noir, with a bit of Wadensvil in a few rows. The Block is trellised with the unusual "Lyre" trellis system, seen in few other vineyards in Oregon (at left). Each vine is divided into two fruiting canes, each growing in opposite directions, with shoots arranged to grow vertically upwards across wires threaded through a U-shaped support system.

Craig and Morgan make Claudia's with whole cluster fruit. The entire cluster of grapes, without being destemmed or crushed, is put into a wooden fermenter made of French oak. Only a few other wineries (Archer Summit, Gypsy Dancer) use wooden fermenters, which are hard to control and require a great deal of experience and careful attention. Fermenting whole clusters

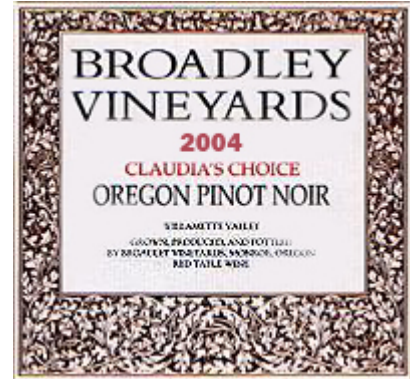
absolutely requires that the fruit used is perfect, physiologically ripe, and unflawed. The combination of whole cluster fermentation in wood can add depth and complexity to Pinot noir, and a special, shot silk texture in the mouth.

Claudia's Choice is aged in 100% French oak for 15 months and is bottled without any filtering or fining. While wine made with the combination of whole cluster fermentation in oak and lack of filtering can show flaws particularly well, if the wine is made well (a skill that Craig has more than 20 years with) the methods make unusually multilayered, lush Pinot noir with transparent layers of fruit, spice, mineral, and other components and highly sought after intense scent, texture, and flavors. The 2004 Claudia's Choice shows a confluence of excellent fruit and experienced winemaking in a very good vintage to produce one of Broadley's best Claudia's ever.



Broadley Claudia's Choice Pinot noir 04 \$48

Bold, rich, layered and age worthy, hand-crafted and exceptional. Aromas and flavors of chocolate, cherries, tangerines, prosciutto, earth, and smoke mingle beautifully in this dark ruby colored wine. The wine's initial layered aromas of black raspberry, dried leaves and dark chocolate are followed by thick, deep dark cherry fruit, oak spice, velvety and round tannins, and a long luscious finish.



From the winery: "Named for Claudia Broadley, beloved wife, mother, and co-founder of Broadley Vineyards, our Claudia's Choice wines are truly the powerhouse wines of our offerings. Our Claudia's Choice bottlings come exclusively from 4 acres located mid-slope in our estate vineyards. Planted in 1983 of primarily Pommard clones, with a few rows of Wadensvil clone Pinot noir thrown in for structure, we use whole cluster fruit and ferment in open top French oak fermenters. The wine is aged in 100% French oak for 15 months and is always bottled unfiltered and unfiltered. The 1994 Claudia's Choice Pinot noir is a legendary wine, earning an unprecedented 97 score from the Wine Spectator. "



Claudia Broadley