

Bergström

WINES



gargantua

VINTAGE GUIDE

2013

This was the inaugural vintage of our gargantua Syrah and first step in our vision of creating a West Coast Syrah wine trifecta. 2013 saw the release of our first two Syrahs with bottlings from Oregon and California. The fruit for our Oregon Syrah came from the Symbion Vineyard in the Eola-Amity Hills AVA, located in the northern Willamette Valley, and from the Folin Vineyard in the Rogue Valley AVA, located in southern Oregon. The fruit for the California Syrah comes from the Bien Nacido Vineyard, situated in the Santa Maria Valley AVA.

We had a big discrepancy in vintage character between Oregon and Southern California in 2013. In the lead up to harvest, Oregon experienced a series of intense storms and rain events in the third week of September, followed by an Indian summer with extended cool sunshine and clear skies until November. Syrahs in Oregon were harvested late to take advantage of the extended ripening time but, even so, came in at low sugars and relatively high acidities. Southern California, on the other hand, enjoyed a cool, steady summer but received a late-season heat spike towards harvest, which accelerated ripening and forced a quick harvest to preserve natural acidities and prevent high alcohol levels.

Oregon gargantua: A sublime and elegantly perfumed Syrah marked by graceful, peppery, savory notes, and a potpourri bouquet with a pure fruit expression. This wine is so much fun to experience. DRINK NOW THROUGH 2020+

California gargantua: A powerhouse of a Syrah with big, ripe, and bodacious aromas of scorched earth, black fruits, savory herbs, and meat. This wine is full-bodied, dark, and quite enjoyable. DRINK NOW

2014

Our second vintage of gargantua Syrahs was a tremendous success, with ideal summer growing conditions across Oregon and Southern California. Early bud break and ideal springtime weather led to low disease pressure and happy vines, which enjoyed a sunny, warm, and, oftentimes, hot summer with a record-breaking early harvest. These wines have great color, concentration, perfume, and ageing potential.

Oregon gargantua: Very perfumed with ripe dark red fruits, savory and sweet herbs, crushed rock mineral elements, dark chocolate, and sweet, dark spices. It exhibits excellent natural acidity, saline-infused fruit flavors, and ripe, sweet, and fine tannins. Wow! DRINK NOW THROUGH 2025+

California gargantua: Inky black purple in color, this wine is meaty, savory with salted brined dark fruit flavors, tremendous spice, and herb garden accents. It is powerfully structured with ripe, sweet tannins, a dark fruit profile, and succulent acidity. A great Syrah! DRINK NOW THROUGH 2023+

2015

The third vintage of our gargantua Syrahs completes our West Coast Syrah trifecta, with the introduction of our Washington Syrah, sourced from the Les Collines Vineyard, planted on the hillsides just outside of downtown Walla Walla.

2015 was a classic year in all three states for Syrah production with an early, dry, and warm summer which led to early harvests under ideal conditions for preserving natural acidity and great concentration of flavors. These are young wines, which may need some time in the cellar.

Washington gargantua: Floral aromas of violets, ripe blackberries, and blueberries lead this delicious young Syrah. This wine is soft, voluptuous, and all about fruit and charm with no oak influence and a slight peppery frame. DRINK NOW

Oregon gargantua: Peppery and mineral with aromas of pencil shavings, dark chocolate, cedar, dark fruits, and savory and sweet herbs. This is a full-bodied wine with delicious, ripe, candied dark fruit character, sweet tannins, and a juicy mineral driven finish. DRINK 2020 THROUGH 2028

California gargantua: Classic expression of Syrah with pizza-like notions of saucisson and grilled, spicy meats, green pepper, and savory herbs on top of an umami core of marinara flavors. This wine is dark and brooding with big ripe tannins but has so much potential for food pairings during all seasons. DRINK NOW THROUGH 2028

2016 is the second vintage of our gargantua Syrah from Washington, hailing entirely from the Les Collines Vineyard just on the outskirts of the town of Walla Walla Washington, on the border of Oregon and Washington states. The Oregon Syrah is a blend of sites from around the state to capture a true expression of this cool climate (otherwise famous for Pinot Noir and Chardonnay). The Symbion Vineyard in the Eola-Amity Hills always brings the tension and bright floral fruit while the Folin Vineyard in the Rogue Valley in the south of Oregon brings richer body, garrigue herbal and spice characters and overall ripeness and balance to our annual blend. The California Syrah hails entirely from the famous Bien Nacido Vineyard in the Santa Maria AVA of Southern California, just north of Santa Barbara. At Bien Nacido our fruit comes from the older vines of Z block, high above the valley floor, on loamy limestone soils looking West to the Pacific Ocean.

Washington gargantua: The 2016 Washington Syrah is dark purple cherry in color and is bright and youthful looking. It has classic and heady Syrah aromas that are very floral, fruited, earthy and meaty in nature. Purple violet flowers, roses, graphite and creosote mingle with grilled meat, peppercorn and savory herbs. There is a sweet core of dark blackberry, crème de cassis and cherry fruit on the nose and again on the palate where the sweet spices from the vineyard mingle with the savory herbs and pepper of the appellation. This wine is rounded out by copious fine grained tannins and a succulent acidity. At 12.3% alcohol it is refreshingly youthful and will need a year or two in bottle to begin opening up. DRINK 2020-2025+

Oregon gargantua: The 2016 Oregon Syrah is dark ruby red in color and has classic old world aromas of pencil lead, forest floor, mushroom, grilled meat, olive, pepper and savory herbs with dark fruits. The wine is juicy and lively with smooth and polished tannins and a succulent fruited finish all the while having a very mineral and earthy expression. At 12.4% alcohol, this is a great Syrah that should drink well for 10+ years.

California gargantua: The 2016 California Syrah is an opaque dark black cherry in color. This very intense wine leads off with an enormous bouquet of black olive tapenade, saucisson, green peppercorns, charred meat, iodine, crème de cassis and a fantastic southern Californian garrigue character of dried and fresh savory herbs, sage and lavender. The wine is savory and dark fruited with polished fine tannins and a silky salty character very representative of its location near the sea. DRINK NOW THROUGH 2029+

“Josh Bergström’s new gargantua project has taken off quickly. The two 2014s I tasted this year can stand toe-to- toe with any New World example of the variety that I know and plenty of the northern Rhône as well. Yes, they’re that good.”

JOSH RAYNOLDS vinous.com