



Winemakers Dave Low, Anthony Filiberti and Webster Marquez

## Anthill Farms

CALIFORNIA

Bootstrapping their own label, three winemakers offer syrah and pinot noir as fresh and cool as the misty coast where they grow.

Three young winemakers answered a classified ad: Anthony Filiberti, Dave Low and Webster Marquez noticed grapes for sale from an unnamed vineyard in Mendocino County. After trekking to a ridge north of Anderson Valley, they decided to buy the fruit. Then they set out looking for more, launching the project that became Anthill Farms with the release of several vineyard-designated pinot noirs and a sangiovese from the 2004 vintage. Fourteen harvests later, they continue to bootstrap operations at Anthill Farms: Two of the three still hold positions at other wineries—Filiberti at Hirsch; Low at Papapietro Perry and The Withers—while Marquez left his post at Bluxome Street in 2015 to handle day-to-day winemaking at Anthill. The core of their current lineup includes wines from the Peters Vineyard in Sebastopol, Campbell Ranch in Annapolis and the Abbey-Harris Vineyard in Boonville. Through the detailed farming dialog they have with their growers, Filiberti, Low and Marquez are making some of the best cool-climate pinot noir and syrah in Northern California. —K.M.

### 2015 Mendocino County Comptche Ridge Pinot Noir (\$48, 93 points)

Owned by brothers Mark and John Weir, (whose own careers have ranged from logging in Mendocino to mango farming in the Philippines) the Comptche Ridge Vineyard has expanded under the guidance of the Anthill Farms trio, from the original two acres to eight acres of pinot noir. They dry-farm the vineyard, encouraging the roots to explore deep into the cool ridgetop soils, producing fruit that the Anthill team turns into a fresh, rose-scented pinot. Its foresty notes of wild strawberries and savory roots may make your mouth water.



**2016 Sonoma Coast Syrah (\$32, 93 points)** Tom and Randy Peters planted an acre of syrah for Anthill Farms, which uses a majority of that fruit for the Peters Vineyard Syrah. Meanwhile, Filiberti has worked with Steve Campbell, who also grows syrah for the team, to shift the farming at Campbell Ranch toward organic methods—stopping herbicides, switching to organic pest control, using compost and cover crops to amend the soil, and limiting irrigation. In 2016, the Anthill team blended syrah from the two sites for a Sonoma Coast bottling, a wine that opens to pink-peppercorn spice, its fruit layering earth and animal scents into dark grape flavors, its cool tannins lending briskness and tension. If you love hiking on the Sonoma Coast, this is a wine that will take you there.

**Founded:** 2003 • **Owners/winemakers/viticulturists:** Anthony Filiberti, Dave Low, Webster Marquez • **Acres owned:** None  
**Annual production:** 7,000 cases

## Bergström

OREGON

An Oregon winemaker with deep ties to Burgundy, Josh Bergström grows especially refined pinot noir and chardonnay.

Josh Bergström started his career making pinot noir and chardonnay in the Chehalem

Mountains in a ripe, well-padded style. In 2011, he went to Burgundy and helped out with harvest for several producers, including Etienne Sauzet, Bernard Moreau and Jean-Marc Roulot. That experience obliged him to reevaluate all of his wine practices,

starting with the viticulture on his family's estate, which he's since converted to biodynamics. It also inspired him to reconsider his vinification techniques, from oak regimes to pumpovers and yeast additions, but his biggest takeaway was a lesson on when to pick: earlier than he was accustomed to, or comfortable with. To follow through, he weaned himself off picking on flavor, learning instead to trust that the flavors would be there in the wine, even if he couldn't taste them. The last five vintages have been about absorbing this lesson, honing its impact in his wines, which have lost their heft and become more precise, focused, complex and ageworthy. —P.J.C.



Josh Bergström

### 2016 Chehalem Mountains Winery Block Pinot Noir (\$75, 93 points)

This wine comes from a scant three acres of vines growing on several feet of beach sand over sandstone. With 10,000 vines per acre, the plot obliges Bergström to farm it mostly by hand. That planting density, as well as the preponderance of sand, places more stress on the vines here than at most places in the valley. The 2016 feels at once ripe and firmly structured, its black-cherry core lent spice and texture by judicious use of whole clusters in the fermentation.

### 2016 Chehalem Mountains Silice Pinot Noir (\$70, 93 points)

Silice Vineyard is adjacent to Winery Block, stretching over 21 acres of rolling hills. It's planted to more than two dozen clones of pinot and chardonnay, all dry-farmed on sand. More open than the Winery Block bottling, the 2016 Silice Pinot Noir is a lacy, mildly savory wine with scents of tea and dark fruit and fine, melting tannins.



### 2016 Willamette Valley Sigrid Chardonnay (\$95, 94 points)

Bergström originally conceived of Sigrid as an Oregon version of Chassagne-Montrachet, though his 2011 visit to Burgundy changed that conception considerably. "The style caught up to the idea," Bergström says. In practical terms, this means a wine that comes in at 12.7 percent alcohol and still carries amplitude, the lees notes interwoven with the apple flavors to create a mouthfilling, complex chardonnay without being excessive, like an aria delivered as chamber music.

**Founded:** 1999 • **Winemaker/viticulturist:** Josh Bergström  
**Owners:** John & Karen Bergström, Josh & Caroline Bergström  
**Acres owned:** 85 • **Annual production:** 12,000 cases  
**Estate grown:** 85%