

Bergevin Lane Wines from Washington State Impress Many at Morels French Steakhouse & Bistro in the Palazzo Resort



In the beginning months of 2001, Annette Bergevin and Amber Lane co-founded and created Bergevin Lane Vineyards with Gary Bergevin (Annette's father). The goal for Amber and Annette was to "leave the rat race behind" in California and get back to what they each wanted from life. Annette wanted to be close to her family and long-time friends, and Amber wanted to take on new challenges and continue her personal path of growth and education. The winery officially opened its doors in May 2003; the winery is a 20,000 square foot "modern industrial" building located in downtown Walla Walla. Although BLV's production is 11,000 cases, there is a capacity to produce over 22,000 cases of wine at



the winery. Winemaker Steffan Jorgensen is originally from Denmark and brings experience in winemaking from France, Chile, and Sonoma, Calif. All of the day-to-day winemaking operations and production are under Steffan's supervision. This group of "friends" has combined their respective talents to produce some very high quality wines.

Recently, Amber Lane made a stop in Las Vegas to show off her wines, and what a better place to do so than at Morels French Steakhouse in The Palazzo Resort and Casino. Wine director Alexandre Brard recently joined Morels and he immediately began to develop plans to create new ways to introduce guests to boutique wines from around the globe. "Bergevin Lane offers some amazing, high-scoring wines," said Brard. "These wines are amazing and we are pleased to have them come to Morels to introduce their label to our guests."

We met with the very charming Amber Lane and she began to take us through the wines. The first wine that we tried was the Bergevin Lane 2008 Cabernet Sauvignon Columbia Valley. Amber explained that 2008 was a compelling and complicated year; compelling because of the balance the wines were showing already at this very early stage and complicated because of the somewhat cooler season. The cooler temperatures made for very intentional and thoughtful picking decisions and required them to wait for the fruit to ripen before the frost took over. All of

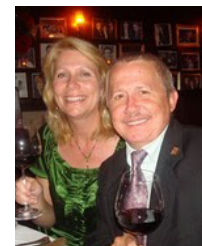


the fruit ripened later than normal but the longer hang time accumulated very complex flavors in the grapes. Nice and balanced, higher acidities and lower alcohol wines are known for their silkiness and elegance. This lovely Cabernet is a blend of 75% Cabernet Sauvignon, 16% Merlot, 6% Petit Verdot and 3% Malbec to finish it off. The 2008 vintage was aged 20 months in 87.5% French and 12.5% American Oak and only had a production of 769 cases. In the glass, deep red to purple colors show off this medium-bodied wine. On the nose, classic notes of cassis, smoke and black fruit lead into the palate of mineral, blackberries and nicely balanced tannins for a long elegant finish. We can definitely see why Wine Advocate gave this nice Cabernet 92 points and we cannot agree more.

Next up from Amber was the Bergevin Lane 2006 Oui Deux Syrah Wahluke Slope. Amber told us that 2006 was a fabulous year with consistent heat and sun combined with persistent winds that cooled the vineyards during the day, which made for optimum ripening factors. These influences combined low nightly temperatures and balanced yields that provided grapes of great concentrated flavors and very fine-grained ripe tannins. The 2006 Syrah is an interesting blend of 95% Syrah with 5% Viognier that was a surprising touch from the winemaker. The 2006 Oui Deux was aged 14 months in 33% new oak, 75% French and 25% Eastern European Oak and only 218 cases were produced. In the glass, deep dark purple colors show through with a medium body. On the nose, red and white floral notes flow into surprising citrus aromas and then dark fruit. On the palate classic spice flavors of white pepper, blackberries, coco and tobacco give way slowly for a long elegant finish. Wine Advocate gave the 2006 Oui Deux a well deserved 91 points.

Over all, the Bergevine Lane wines that we sampled were solid and represented the AVAs well. The 2008 Cabernet Sauvignon Columbia Valley was a stand out for us. The 2006 Oui Deux Syrah was nice and because of the Viognier, even though it's only 5 %, gave it a more feminine touch. If you prefer a lighter Syrah this one is for you. It is always nice to visit and sample wines from small boutique producers because as we have stated in the past, you can taste the passion and work that went into these wines in every sip. Bergevin Lane is no exception to that rule. They are definitely worth enjoying.

BY Elaine & Scott Harris



Elaine Harris, sommelier, owner of Vino Las Vegas LLC and Editor-In-Chief of The Cuisseist.

Scott Harris, sommelier, President of Vino Las Vegas LLC and a staff journalist for The Cuisseist.

Email: Cuisseist@gmail.com



For more information on Bergevin Lane please visit www.bergevinlane.com