

**Björnson Vineyard**

*Brut Cuvée Willamette Valley*



**BJÖRNSON**



MÉTHODE TRADITIONNELLE

*Sparkling Brut Cuvée*

• WILLAMETTE VALLEY • OREGON

Vineyard: Björnson Estate - 50% Pinot Noir, 10% Chardonnay. Pamar Vineyard - 25% Pinot Meunier, 15% Chardonnay.

Vinification: The grapes were hand-picked and very gently pressed to avoid extraction of color and phenolics. Primary fermentation took place in tank with 6-month sur-lie aging in barrel. The wine then underwent a secondary fermentation in bottle to create the natural carbonation. The bottles sat in tirage for 2 years before riddling and disgorging.

**Grape varieties :** Björnson Estate - 50% Pinot Noir, 10% Chardonnay. Pamar Vineyard - 25% Pinot Meunier, 15% Chardonnay.

**Alcohol :** 13.1%

**Tasting notes :**

A Méthode Traditionnelle sparkling wine in the style of traditional Champagne. The wine opens with elegant notes of magnolia blossom and lime leaf, unfolding into a palate of white peach and fresh Hood strawberry. Its fine pearlage and silky texture offer a refined and celebratory finish.

