

Björnson Vineyard

Reserve Chardonnay Willamette Valley



Appellation: Eola-Amity Hills AVA, Willamette Valley, Oregon

Vineyard: Björnson Estate, Claire's block, Chardonnay 76

Vinification: The fruit was hand-picked and gently whole cluster pressed. The juice was cold settled for one day before being clean racked and inoculated in tank. Once the fermentation took hold, the juice was gently racked into French oak barrels and large format puncheon barrels for fermentation. Malo-lactic conversion was completed in barrel with sur-lee aging and minimal batonnage for 10 months for a traditional character. With only 26% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

Grape varieties : 100% Chardonnay, Dijon 76 clone, from Claire's block

Altitude : 450m-550m ASL

Soil : Predominantly rocky Nekia volcanic soils

Alcohol : 13.6%

Tasting notes :

Sweet lemon meringue of magnolia blossoms, progresses with slices of crisp gala apple and ends with a fresh baked croissant. A delicate entry bursts with mouthwatering acidity washing over with a silky texture and long, generous finish.

