

Björnson Vineyard

Gamay Willamette Valley



BJÖRNSON

Gamay Noir

| WILLAMETTE VALLEY | OREGON

Appellation (AVA): Willamette Valley, Oregon

Vineyard: 56% Pamar Vineyard, 44% Björnson Vineyard

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation. The final blend includes 33% whole cluster. Gentle pump-overs were performed at the beginning and end of fermentation with punch-downs being implemented during peak fermentation to break up the cap. Oxygen was introduced during peak fermentation to promote yeast health and limit off flavors. Malolactic conversion finished naturally in barrel with sur lie aging for 10 months in 25% new Hungarian and French oak.

Grape varieties : Gamay

Alcohol : 13.3%

Tasting notes :

Aromas of raspberry, strawberry, and cola. The palate reveals layers of salinity, red currant, and pie cherry flowing into iced tea with lemon. Bright fruit and lively acidity carry through to a long finish with a subtle suggestion of soft leather. Structured yet approachable, this wine pairs beautifully with charcuterie, roast chicken, or grilled vegetables.



Sustainable

