

Björnson Vineyard

Pinot Noir Willamette Valley



Appellation: Willamette Valley, Oregon

Vineyard: Björnson Estate, Van Duzer Vineyard

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation. A diverse program of yeast was used including non-saccharomyces during cold soak. 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. Malo-lactic conversion finished naturally in barrel with sur-lie aging for 10 months in 21% new French oak.

Grape varieties : Pinot Noir

Exposure : Southwest

Soil : Predominantly rocky Nekia volcanic soils

Alcohol : 13.6%

Tasting notes :

Bright raspberries and ripe blueberries on top of a more complex black tea backbone. Subtle layers of slate, fresh rain, and forest floor provide balance. The wine enters the mouth with a vibrancy, has tannins with a velvet texture, and finishes on a long fresh note. This wine is an excellent accompaniment to poultry and tomato sauce dishes.



Sustainable

