

Björnson Vineyard

Reserve Pinot Noir



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

Vineyard: 100% Björnson Estate Pinot Noir

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation including 8% whole cluster. 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. Malolactic conversion finished naturally in barrel with sur-lie aging for 10 months in 30% new French oak.

Grape varieties : Pinot Noir

Altitude : 450m-550m ASL

Exposure : Southwest

Soil : Predominantly rocky Nekia volcanic soils

Alcohol : 13.9%

Tasting notes :

Lots of red fruit, spice, and juicy acid. The structure, depth, and complexity found in this wine are indicative of our estate fruit.



Sustainable

