



BJÖRNSON VINEYARD

2014 *Estate* Pinot Noir

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Technical Information

Appellation: Eola-Amity Hills AVA
Willamette Valley, Oregon

Vineyard: Fruit was sourced from three blocks of our 28-acre vineyard, that is situated on a primarily southwest aspect ranging from 450' - 550' elevation, with rocky Nekia volcanic soil.

Pinot Noir Clones:

Kristjan: 777-17%, Pommard-29%
Hunter: 115-17%, Wadenswil-17%
Kaitlyn Field Blend: 10%
Press Wine: 10%

Date Picked: September 19-27,
2014

Vinification: The fruit was destemmed before a five-day cold soak. At the onset of active fermentation, the fermenters were punched down twice/day until the sugar was 70% depleted and then gently punched once/day. The must was drained, pressed, settled and put in a variety of French oak barrels.

Björnson Vineyard is part of a scenic 107-acre farm, located in the heart of Oregon's Eola-Amity Hills. The vineyard is situated on volcanic soils and planted with 28 acres of wine grapes. Our mission: Care for the Land, Make Exceptional Wine, and Enjoy Life's Journey is reflected in everything we do. We are committed to generating renewable energy, farming sustainably, and making wine with minimal handling, so that each bottle fully expresses our exceptional terroir.

2014 was a milestone year for us. This was the first harvest for our new winery located on the estate vineyard. Ideal weather throughout the majority of the growing season provided us with exceptional, balanced fruit.

This *Estate* barrel selection was blended to represent the breadth of what Björnson Vineyard has to offer. The potpourri bouquet is matched with a complex array of flavors including red and black cherry, cola, rich walnut, hints of tobacco and black pepper on the long finish. Pairs beautifully with pork tenderloin.

