



BJÖRN SON VINEYARD

2014 *Family* Pinot Noir

2014 Björnson Vineyard

Family Cuvée

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: 777-38%, Pommard-13%
Hunter: 115-34%, Wadenswil-5%
Kaitlyn Field Blend: 5%
Press Wine: 5%

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.

Opens with aromas of blackberry and rose petals, with soft, black cherry and hints of nutmeg on the palette and a smooth lingering finish.



Wine Spectator

91 Points

Supple, expressive and generous, positioning the blueberry, currant, pomegranate and spice flavors against polished tannins, finishing with presence and transparency. Drink now through 2021.