



BJÖRN SON VINEYARD

2015 #21003 Pinot Noir

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Appellation: Eola-Amity Hills AVA
Willamette Valley, Oregon

Vineyard: Fruit was sourced from all four 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 in This Blend:
Pommard, 777, 667, 4407, 115, & Wadensvil.

Date Picked:
September 17-19, 2015

Vinification: The fruit was de-stemmed 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.

Bottled: July 25, 2016, after nine months in French oak. 175cases produced, 14% new oak barrels.

Finished Wine:
Alc.14.2 %, pH 3.57, TA 5.4 g/L

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.

The #21003 blend is named for our winery permit number, and is a "field blend" of all our planted clones of Pinot noir. Our intention behind this bottling was to show what comes from the vineyard without much else as a distraction. The blending happens in the fermenter, and the French oak plays a minor role. Lighter in body compared to our other blends, the purity of the fruit interplays seamlessly with the subtle earthiness.



All four Björnson Blocks Source #21003: Kaitlyn, Kristjan, Claire & Hunter.



Late into the evening on 10-12-12, Pattie's dad, Tom Knight de-stemmed the first #21003.

