BJÖRNSON VINEYARD

2015 *Art* Pinot Noir

Bjornson 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 Excpetional 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 2015 Vintage was characterized by early budbreak, early bloom, and plenty of sunshine. Fortunately, the weather cooled in September, allowing the fruit "extra hang time" to achieve phenological ripeness.

Rustic in spirit, this barrel selection employs rich dark berry notes alongside tobacco , cinnamon, orange peel, and vanilla. This wine is rugged, yet refined and pairs perfectly with steak or lamb.

This barrel selection honors Mark's grandfather William Arthur (Art) Hunter, who tenaciously worked his North Dakota farm through the drought of the 1930's. His thrift, hard work and partnership with his wife, Isabel, enabled them to send two children to college during the Great Depression.

2015 Art Pinot Noir

Appellation: Eola-Amity Hills AVA Willamette Valley, Oregon

Vineyard: Fruit was sourced primarily from Kaitlyn & Claire's 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:
Kaitlyn: Pomm-17%, 4407-17%, 777-17%, Claire: 667-17%
#21003 Field Blend-32%

Date Picked:
September 13-22, 2015

Vinification: The fruit was de-stemmed before a five-day cold soak. At the onset of active fermentation, the fermenters were punched down once or twice/day until dry. The must was drained, pressed, settled and racked to French oak barrels.

Bottled: December 15, 2016, after fourteen months in French oak. 150 cases produced, 33% new oak barrels.

Finished Wine:
Alc.14.2 %, pH 3.6, TA 5.4 g/L