



BJÖRNSSON VINEYARD

2015 *Estate* Pinot Noir

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Appellation: Eola-Amity Hills AVA
Willamette Valley, Oregon

Vineyard: Fruit was sourced from Kaitlyn and Hunter'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:
Pommard: 68%, 777: 17%,
Wadenswil: 15%.

Date Picked:
September 15-22, 2015

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.

Bottled: July 25, 2016, after nine months in French oak. 325 cases produced, 15% new oak barrels.

Finished Wine:
Alc.14.2 %, pH 3.58, TA 5.6 g/L

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. We are committed to generating renewable energy, farming sustainably, and making wine with minimal handling, so that each bottle fully expresses our exceptional terroir.

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

This Pommard-driven blend is sourced primarily from Kaitlyn's block, situated nearest our winery. This blend opens with aromas of dark berries and rose petals, with cherry, huckleberry and brown baking spices on the finish. Well-rounded and linen-textured in structure.



Wine Spectator

92 Points

A well-knit and elegantly expressive red, with precise cherry, rose petal and smoky spice flavors that finish with polished tannins. Drink now through 2023.
- T.F.