



BJÖRNSON VINEYARD

2015 *Magnus* Pinot Noir

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Appellation: Eola-Amity Hills AVA
Willamette Valley, Oregon

Vineyard: Fruit was sourced primarily 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 in This Blend:

Kaitlyn:-Pomm -14%, 4407-14%
Kristjan: Pomm-14%, 777-14%
Hunter: Wadensvil-14%
#21003 Field Blend-30%

Date Picked:

September 13-22, 2015

Vinification: The fruit was destemmed 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. 175cases produced, 36% new oak barrels.

Finished Wine:

Alc.14.2 %, pH 3.61, TA 5.2 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. 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 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.

Only produced during the best vintages, Magnus is a rare bottling that includes the most opulent barrels from 2015. Underscored by old-growth forest earthiness and the sweet char of French oak, this wine shows a brazen mélange of dark-skinned Cascadian wild berries, brown baking spices and cedar; framed by well-tempered tannins.

This barrel selection honors Mark's grandfather Magnus, a loving husband, respected businessman, and fair-minded civic and political leader.



Magnus Fridbjörn Björnson