



BJÖRNSON VINEYARD

2015 *Reserve* 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: 27%, 777: 31%, 667:
3%, 115: 8%, 4407: 15% &
Wadenswil: 16%,

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 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, 31% new oak barrels.

Finished Wine:
Alc.14.2 %, pH 3.59, TA 5.5 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.

Our Reserve barrel selection features the breadth of what Bjornson Vineyard has to offer. A rich, yet fine-grained tannin structure paves the way for a plethora of cherry, raspberry, blackberry, and lychee. Ancillary flavors include a peaty earthiness accented by black pepper.



Wine Spectator

93 Points

Graceful and elegantly structured, this red offers expressive raspberry and wild flower aromas and dynamic, layered cherry and tea flavors that finish with refined tannins. Drink now through 2023. -T.F.