



BJÖRNSON VINEYARD

2017 *Argenta* Rosé

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Technical Information

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:

Kaitlyn: Pommard & 777,
Kristjan: 777, Claire: 4407.

Date Picked: September 22, 2017

Vinification: The fruit was whole-cluster pressed approximately 6 hours after harvesting. During this wait time, 40% of the ice-cold grapes were pigéaged by Pattie to add a hint of color. The wine was fermented using NT 116 yeast, and aged in stainless steel.

Bottled: Early March, 2018

Finished Wine:

Alc.13%, pH 3.2, TA 7 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, so that each bottle fully expresses our exceptional terroir.

With a bouquet of cherry blossoms on the nose, this wine highlights primary fruit flavors, such as strawberry, fresh cherry, and a hint of rhubarb, held aloft in a cloud of crisp, natural acidity.

We made our first rosé in 2016. As we were making the wine, our great-niece Argenta Rose was born. In 2016, we had an unusually early harvest and so we picked the secondary crop for that bottling. In 2017, we had a normal vintage and so we harvested pinot at ~21° brix from all over the vineyard to help us "dial-in" our yield estimates.



Argenta Rose, launching her label at Cedar Lake Wine Co. in Golden Valley, MN