

2018 Edward Pinot Noir

Eola-Amity Hills AVA | Willamette Valley | Oregon

Björnson Vineyard is part of a scenic 107-acre farm, located in the heart of Oregon's Willamette Valley. 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 Grapes for this wine come from our 28-acre Björnson Estate vineyard in the Eola-Amity Hills AVA. The vineyard is situated on a primarily southwest aspect at an elevation ranging between 450'-550' with predominantly rocky Nekia volcanic soils. This Pinot Noir is 100% estate fruit from our multiple clones and diverse vineyard blocks.

The Wine has a little of everything; ripe fruit, dark spices, dries flowers, and forest floor. The bright entry leans into the big acidic middle, generous oak tannins and an exceptionally long tart finish.

"This is a fresh and lively wine with very attractive, ripe dark berries and cherries on offer, leading to a palate that has an intense and structured style. Long, energetic, ripe-cherry finish. Drink or hold."

-Awarded 93 points, JamesSuckling.com

The 2018 Vintage was a grape growers dream and the fifth warm vintage in a row. It was a relatively easy year in the vineyard and in the cellar producing opulent wines. The summer was hot and dry but our proximity to the Van Duzer corridor brings consistent, cooling evening winds in from the coast preserving the natural acidity and freshness of the fruit. Fall brought some periodic rain events and gave the vines a drink, but most of the precipitation waited until all the fruit was picked.



BJÖRNSON
Edward

2018 PINOT NOIR • EOLA-AMITY HILLS • OREGON

Appellation: Eola-Amity Hills AVA, Willamette Valley, Oregon

Vineyard: Björnson Estate; Kaitlyn Pommard, Kristjan Pommard, Kristjan 777, Hunter 115

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation. After a four-day cold soak, the fermenters warmed naturally and were gently pumped over once daily until active fermentation. The fermenters were punched down daily until pressing at dryness. After settling, the wine was racked to 45% new French oak barrels and aged 11 months.

Harvested: October 3-11, 23.7-25.2 Brix

Finished Wine: Alc. 14.4%, pH 3.48, TA 5.6g/L

Bottled: September 9, 2019, 275 cases

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V I N E Y A R D

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