

2018 Estate 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 is generous, full of cherry and fruit leather, with moderate tannin structure and a dark earthy finish.

"The Bjornson 2018 Estate Pinot Noir is generous and sleekly layered with light-footed cherry and raspberry flavors that are laced with orange blossom and toasty spice notes. Drink now through 2027." - **91 Points, Wine Spectator**

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.



BJÖRNSSON
Estate Pinot Noir

VINTAGE 2018 • EOLA-AMITY HILLS • OREGON

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

Vineyard: Björnson Estate; Kaitlyn's Block Pommard, Wadenswil, 115, 777

Vinification: The fruit was hand-picked, sorted, and destemmed 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 18% new French oak barrels and aged 11 months.

Harvested: October 4-17, 24.2-25 Brix

Finished Wine: Alc.14.4%, pH 3.37, TA 6.2g/L

Bottled: September 9, 2019, 275 cases

BJÖRNSSON
V I N E Y A R D

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