

# 2018 Magnus Pinot Noir

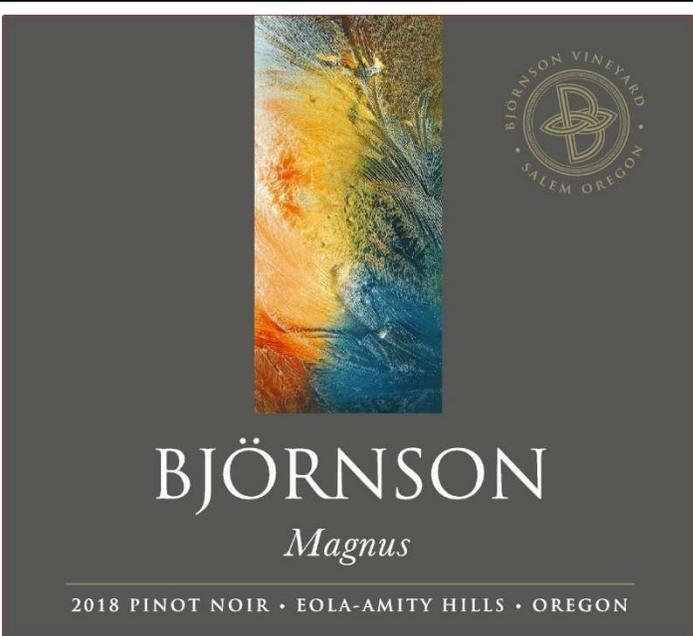
Eola-Amity Hills AVA | Willamette Valley | Oregon

**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** at first sniff is cherry pie, then aromas of fresh baguette and brie rind add layers of complexity. The entry is sweet and soft and quickly amplifies to a fruit and spice core with large oak tannins and a long bright and earthy finish.

**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.



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

**Vineyard:** Björnson Estate; Kaitlyn 4407, Claire 667, Hunter 115, Claire 4407, Kaitlyn Pommard

**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 50% new French oak barrels and aged 11 months.

**Harvested:** October 4, 24.6-26 Brix

**Finished Wine:** Alc. 14.8%, pH 3.45, TA 6.0g/L

**Bottled:** September 9, 2019, 200cases

BJÖRNSON  
V I N E Y A R D

3635 Bethel Heights Road, NW | Salem, Oregon 97304 | Eola-Amity Hills

503-687-3016 | [www.bjornsonwine.com](http://www.bjornsonwine.com) | [info@bjornsonwine.com](mailto:info@bjornsonwine.com)