

# 2020 Lily White 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 is 100% Pinot Noir.

**The Wine** is our first offering of a White Pinot Noir or *Blanc de Noir* and is named after the newest family member Lily. In contrast to our Argenta Rosé, this White Pinot Noir was barrel-aged and allowed to complete malo-lactic conversion, just like our Chardonnay. All ten of the French oak barrels were near-neutral, meaning that there is only a touch of that oaky flavor and a lot of great structure and depth to this wine. With vibrant minerality and acidity, stone fruit, and layers of texture, this wine pairs perfectly with soft and aged cheeses.

**The 2020 Vintage** presented new challenges and obstacles for all of us to overcome. With a pandemic sweeping across the globe, Björnson and our cellar co-habitant partners decided to share a single seasonal crew and offer them lodging at the winery to promote a safe and collaborative atmosphere while simultaneously limiting potential exposures. However, the virus was not the only unprecedented adversity we faced. Massive wildfires swept Oregon and most of the West Coast covering our wine country vineyards with harmful smoke just days before harvest. Smoke compounds can be absorbed by grapes and stored primarily in the skins, so an effort was made to treat all our grapes as gently as possible. Our white grapes were pressed softer than ever before and we elected to increase our production of rosé wines to avoid potential smoke impact. Fortunately, the season produced a crop with small berries and an extended hangtime, increasing phenological maturity and character. This allowed us to treat our grapes gently while still making wines of complexity and depth.



**BJÖRNSSON**  
*Lily*  
2020 WHITE PINOT NOIR | EOLA-AMITY HILLS | OREGON

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

**Vineyard:** Björnson Estate, 68% Kristjan's block Pommard, 32% Claire's N block 667.

**Vinification:** The fruit was hand-picked and gently whole cluster pressed to limit color extraction. The juice was cold settled for one day before being clean racked and inoculated. The fermentation kept cool, with a temperature high of 71°F degrees. After fermentation was complete the wine was racked to barrel and allowed to complete malo-lactic conversion. The wine was then aged in 3-6 years old French oak barrels for 9 months. Pinot blanc lees were added late in the process to boost the mouthfeel and complexity before filtration and bottling.

**Harvested:** October 3, 2020, @22 Brix

**Finished Wine:** Alc. 13.7%, pH 3.21, TA 6.6 g/L, RS 0.1 g/L

**Bottled:** August 11, 2021, 240 cases

**BJÖRNSSON**  
V I N E Y A R D

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