

2019 Pinot Blanc

Anne Amie's Twelve Oaks Vineyard
Chehalem Mountains AVA | Willamette Valley | Oregon

Björnson Vineyard is part of a scenic 107-acre farm, located in the heart of Oregon's Eola-Amity Hills. 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 Anne Amie's Twelve Oaks Vineyard planted high in the Chehalem Mountains AVA. The Laurelwood soils and elevation over 600 feet combine to elongate the ripening and preserve the bright acidity inherent in Pinot Blanc. Fermentation took place in a combination of concrete egg and neutral oak barrels enhancing both minerality and stone fruit flavors.

The Wine is led by a spiced white flower, lemon curd, and potpourri this Pinot Blanc from Anne Amie's Twelve Oaks Vineyard, is centered around a crushed oyster shell minerality. The palate has a pronounced minerality from the partial fermentation in a concrete egg, while the neutral barrel gives the high acidity a tremendous juiciness.

The 2019 Vintage was a stressful vintage and quite a departure from the previous five uncharacteristically hot vintages. The cool wet spring helped the vines handle what initially was a reasonably warm summer and the sugar accumulation in the grapes was almost complete before the cold wet fall arrived. With disease pressures high and brix levels plateauing or barely increasing, many growers and vintners had to make some tough picking decisions. Despite the stress and the light crop load, Björnson Vineyard stayed vigilant and was able to produce some exceptional wines. The long hangtime (period from bloom to harvest) extended past 100 days in most cases allowing us to make wines with a greater phenological maturity without excess sugar. This resulted in wines of depth without over-ripe character or elevated alcohol which retained their natural acidity.



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2019 PINOT BLANC • CHEHALEM MOUNTAINS • OREGON

Appellation: Chehalem Mountain AVA Willamette Valley, Oregon

Vineyard: Anne Amie's Twelve Oaks Vineyard Laurelwood soils, elevation over 600 feet

Vinification: The fruit was hand-picked and gently whole cluster pressed. The juice was cold settled for one day before being clean racked into a 700L concrete egg and neutral French oak barrels and inoculated. The fermentation was slow, taking 30 days to finish with a temperature high of 71°F degrees.

Harvested: October 4, 2019, 20.5 Brix

Finished Wine: Alc. 12.5%, pH 3.13, TA 7.4 g/L

Bottled: Dec. 12, 2019, 122 cases

BJÖRNSON
V I N E Y A R D

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