

2019 Art Pinot Noir

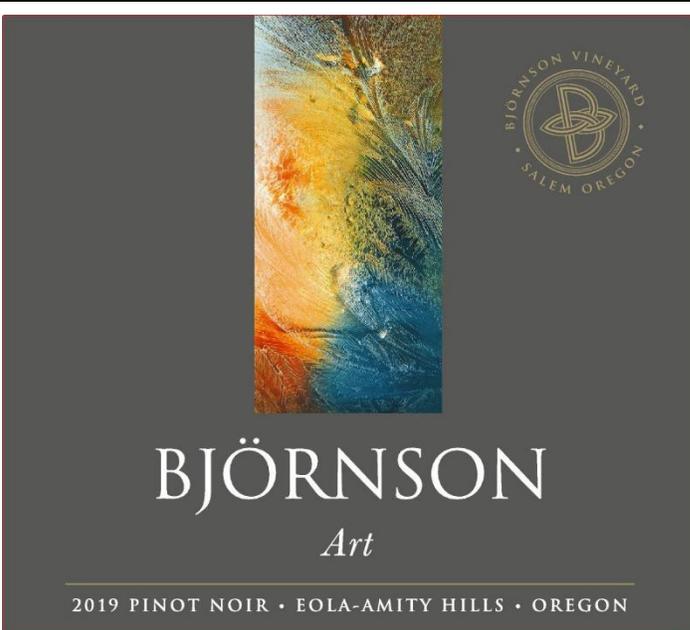
Eola-Amity Hills AVA | Willamette Valley | Oregon

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.

The Wine is an 8-barrel selection named in honor of Mark's grandfather William Arthur (Art), who tenaciously worked his North Dakota farm through the drought of the 1930's. His thrift, hard work, and partnership with his wife Isabel, enabled them to send two children to college during the Great Depression. Much like Art, this hard-working wine will reward those with patience.

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.



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

Vineyard: Björnson Estate: 50% Clair 667, 33% KaitlynClair 4407, 4.5% Kaitlyn 777, 6.25% Krisjan 777, 6.25% Kaitlyn Pommard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. The fermenters received a short cold soak before being inoculated. Gentle pump-overs were performed at the beginning and end of the fermentation curve with punch-downs being implemented during peak fermentation to break up the cap. Most of the fermentations were complete and pressed off the skins 20 days after harvest. Malo-lactic conversion was completed in barrel with *sur-lee* aging for 10 months in 25% new French oak.

Harvested: Sept. 28 - Oct. 6, 22.8-24 Brix

Finished Wine: Alc. 13.64%, pH 3.57, TA 5.5 g/L

Bottled: Aug. 26, 2020, 198 cases

BJÖRN SON
V I N E Y A R D

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