

# 2019 Magnus Pinot Noir

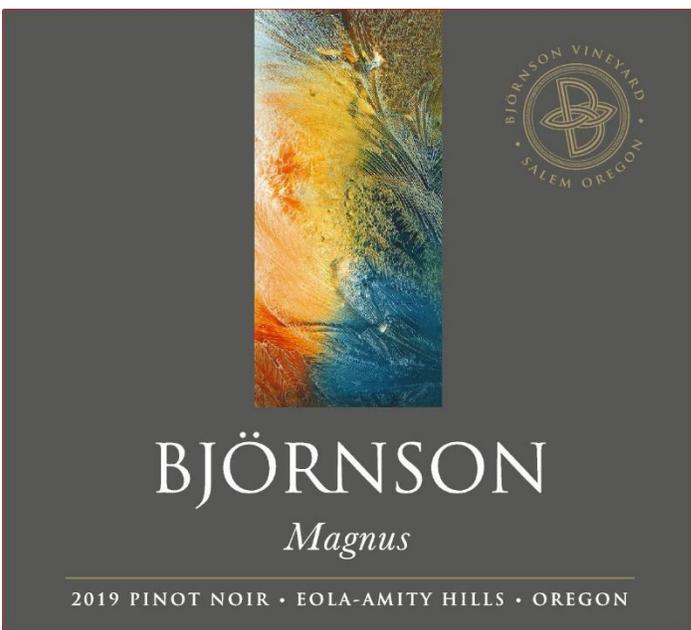
Eola-Amity Hills AVA | Willamette Valley | Oregon

**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.

**The Wine** is a seven-barrel selection named in honor of Mark's Grandfather, Magnus: a loving husband, respected businessman, and fair-minded civic and political leader. His namesake brings strength and leadership to our lineup of wines.

**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: 37.5% Kaitlyn Pommard, 37.5% Hunter 115, 12.5% Kaitlyn Wädenswil

**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 12.5% new French oak.

**Harvested:** Oct. 1 - Oct. 2, 24.5 Brix

**Finished Wine:** Alc. 13.9%, pH 3.51, TA 5.7 g/L

**Bottled:** Aug. 26, 2020, 155 cases

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)