

2019 Reserve Chardonnay

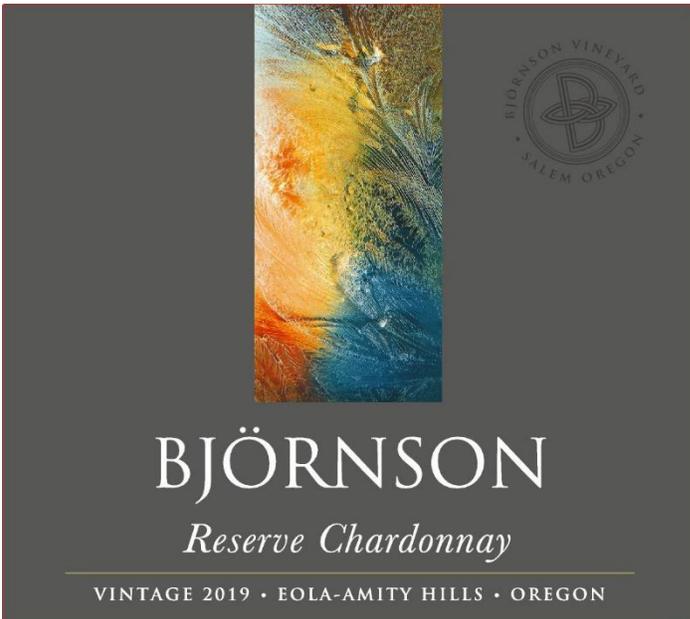
Eola-Amity Hills AVA | Willamette Valley | Oregon

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% Chardonnay, Dijon 76 clone, from Claire's block. The 2019 vintage Chardonnay was harvested at two different maturity levels to add to the complexity of the final blend.

The Wine is a traditional, pure expression of the Chardonnay grape in Oregon. Fermentation and *sur-lee* aging took place in oak barrels with complete malo-lactic conversion for a traditional character. With only 13.5% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

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.



BJÖRNSON
Reserve Chardonnay
VINTAGE 2019 • EOLA-AMITY HILLS • OREGON

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

Vineyard: Björnson Estate, Claire's block, Chardonnay 76

Vinification: The fruit was hand-picked and gently whole cluster pressed. The juice was cold settled for one day before being clean racked and inoculated in tank. Once the fermentation took hold, the juice was gently racked into French oak puncheon barrels for fermentation; taking 30 days to finish with a temperature high of 69°F degrees. Malo-Lactic was completed in barrel with *sur-lee* aging and occasional *batonnage* for 10 months.

Harvested: Sept. 30 @ 21 Brix, Oct. 7 @ 21.7 Brix

Finished Wine: Alc. 12.7%, pH 3.24, TA 6.9 g/L

Bottled: Aug. 26, 2020, 187 cases

BJÖRNSON
V I N E Y A R D

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