

2020 Rosé Bubbles

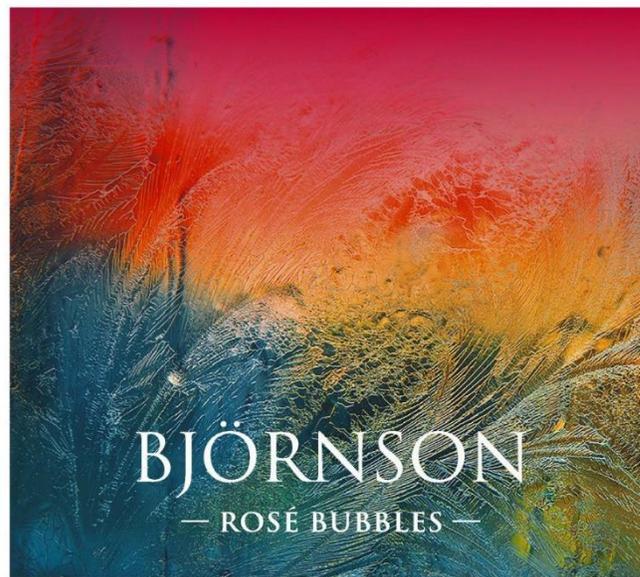
Eola-Amity Hills AVA | Willamette Valley | Oregon

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 Rosé.

The Wine has dense fruit, with quince and Turkish delight leading the aroma, and a backbone of crushed seashells and grapefruit zest. This carbonated rosé has strong, lively bubbles on the tongue which finish in a creamy mousse. It has mouth-watering acidity, plenty of fruit, and a citrus finish.

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 wild fires 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 concentrated color and an extended hangtime (period from bloom to harvest), increasing phenological maturity and character. This allowed us to treat our grapes gently while still making wines of complexity and depth.



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

Vineyard: Björnson Estate, 57.7% Kaitlyn Wadeswil, 30.7% Kaitlyn Pommard, 11.5% Claire 115.

Vinification: The fruit was hand-picked over several days and gently whole cluster pressed. The juice was cold settled for one day before being clean racked and inoculated. The fermentation took place in multiple tanks before the final blend was made. This Pinot Noir rosé was carbonated at the time of bottling.

Harvested: October 7-10th, 2020, 21-24.5 Brix

Finished Wine: Alc. 13.5%, pH 3.06, TA 7.2 g/L, RS 3.7 g/L

Bottled: Feb 16th, 2021, 252 cases

BJÖRN SON
V I N E Y A R D

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