

# 2020 Viola Auxerrois

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 Grape** variety for this wine, Auxerrois (pronounced *aus ser whah*), is a "sister" of Chardonnay and grown most notably in Alsace, Germany and Luxembourg. These grapes 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% Auxerrois from Claire's block.

**The Wine** presents fresh white peaches, a bouquet of white flowers, and the alluring citrus- spice of magnolia blossoms. The soft, supple entry leads to a strong backbone of acidity and minerality with layers of varied mouth-watering fruits on the 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.



**BJÖRNSSON**  
*Viola*

---

2020 AUXERROIS | EOLA-AMITY HILLS | OREGON

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

**Vineyard:** Björnson Estate, Claire's block, 100% Auxerrois

**Vinification:** These were the first grapes to be harvested. The fruit was hand-picked and gently whole cluster pressed. The juice was cold settled for one day before being clean racked and inoculated. The fermentation took place in stainless-steel, taking 15 days to finish with a temperature high of 71°F degrees. The wine was aged in neutral barrels and kept cold with only natural cold stabilization and no fining or filtration. This wine was bottled with minimal intervention to preserve its beautiful natural purity.

**Harvested:** September 23, 2020, 20.6 Brix

**Finished Wine:** Alc. 12.5%, pH 3.11, TA 6.3 g/L

**Bottled:** Feb 17th, 2021, 123 cases

**BJÖRNSSON**  
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)