

# 2021 Bieze Vineyard Pinot Blanc

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 neighbor to the north, Bieze Vineyard in the Eola-Amity Hills AVA. The 1.3 acres of Pinot Blanc are at an elevation of 690 feet with a combination of Jory and Ritner volcanic soils.

**The Wine** has bold stone fruit and candied orange on the nose, with notes of green tea and creamy flan. The palate is incredibly lively, with bright highs and rich lows, and a long juicy finish.

**The 2021 Vintage** was a welcome return to normalcy after a year of fire and pandemic. We were graced with a hard-working group of all-female harvest workers who learned quickly, worked tirelessly, and laughed deeply. The vintage went smoothly, everyone got along exceptionally well, and we made excellent wines together.

In the spring, our vineyard experienced a strong rain event through bloom, which reduced our overall yield to just under normal, eliminating the need to thin our crop. In early June we experienced a heatwave; however, our vines were strong and healthy so our fruit was not damaged. We saw some very clean fruit on the sorting line, and we put our new destemmer and roller-sorting machine to good work, giving us fermenters full of beautiful whole berries. Our red wines turned out quite soft and generous, and we expect them to drink well when they are young. This vintage gave us good minerality and focus in our whites and expressive fruit and classic cola and tea characters in our reds.



## BJÖRNSON

*Bieze Vineyard*

2021 PINOT BLANC | EOLA-AMITY HILLS | OREGON

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

**Vineyard:** Bieze Vineyard

**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. The fermentation took place in a concrete egg and the wine was aged in neutral French oak puncheon barrels for 3 months with occasional batonnage. Malo-Lactic conversion completed spontaneously in barrel.

**Harvested:** Sept 26, 2021, 23.5 Brix

**Finished Wine:** Alc. 14.1%, pH 3.3, TA 7.0 g/L

**Bottled:** Mar 4, 2022, 125 cases

# BJÖRNSON

V I N E Y A R D

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