

# 2020 Reserve Chardonnay

Eola-Amity Hills AVA | Willamette Valley | Oregon

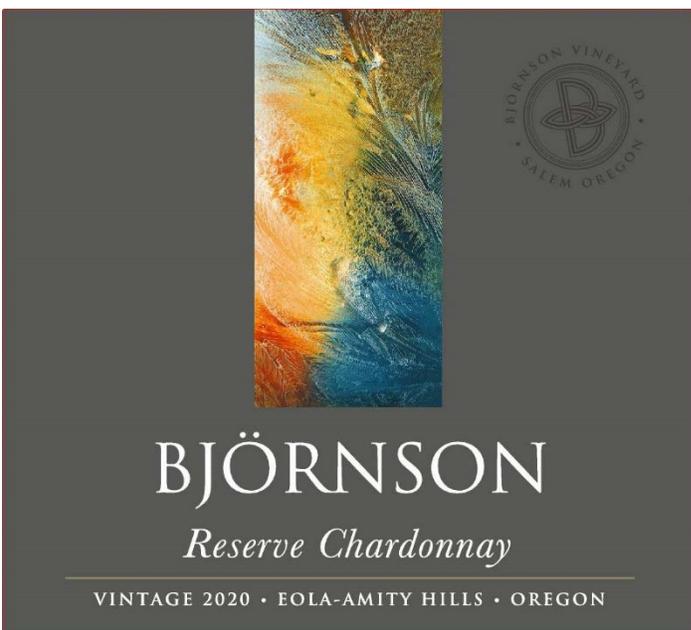
**Björnson Vineyard** is part of a scenic 107-acre farm, located in the heart of Oregon's Willamette Valley. We are committed to generating renewable energy, farming sustainably, and making wine with minimal handling, so that each bottle fully expresses our exceptional terroir.

**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-lie* aging took place in oak barrels with complete malo-lactic conversion for a traditional character. With only 23.8% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

**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 wildfires 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 an extended hang time, increasing phenological maturity and character. This allowed us to treat our grapes gently while still making wines of complexity and depth.

**Awarded 91 points, JamesSuckling.com**



**BJÖRNSON**  
*Reserve Chardonnay*  
VINTAGE 2020 • 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 two French oak barrels and a large format puncheon barrel for fermentation. Malo-lactic conversion was completed in barrel with *sur-lie* aging and occasional *batonnage* for 10 months.

**Harvested:** October 1 and 9, 2020 @ 22 Brix

**Finished Wine:** Alc. 13.1%, pH 3.17, TA 6.7 g/L

**Bottled:** August 11, 2020, 105 cases

**BJÖRNSON**  
V I N E Y A R D

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