

2021 Magnus Pinot Noir

Eola-Amity Hills AVA | Willamette Valley | Oregon

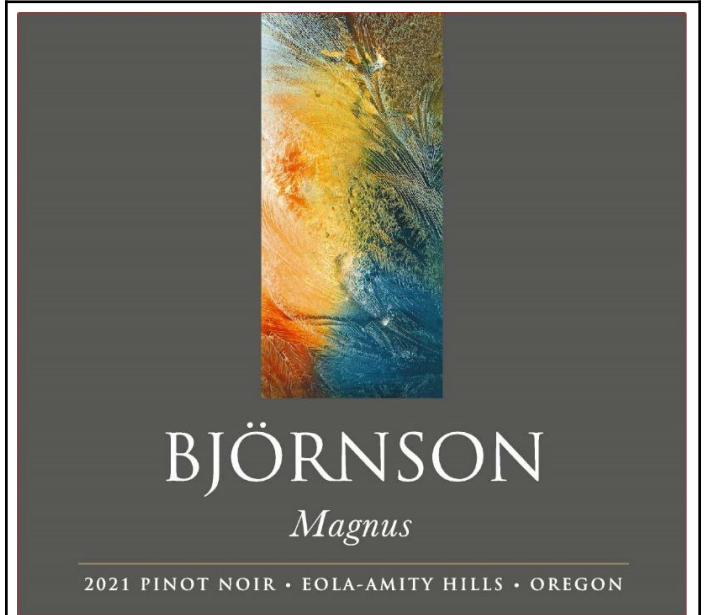
Björnson Vineyard is part of a scenic 107-acre farm, located in the heart of Oregon's Willamette Valley. We are committed to generating renewable energy, farming sustainably, and making wine with minimal handling, so that each bottle fully expresses our exceptional terroir.

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.

The Wine is a 13-barrel selection that honors Mark's grandfather Magnus, a loving husband, respected businessman, and fair-minded civic and political leader. His namesake brings strength and leadership to our lineup of wines. This blend is a selection of our boldest barrels, with more new oak, and a unique intensity.

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 floral and fruit notes and classic cola and tea characters in our reds.



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

Vineyard: Björnson Estate, 46% Hunter's block 115, 30.8% Kaitlyn's block west Pommard, 15.4% Kristjan's block 777, 7.8% Claire's block 4407

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. Gentle pump-overs were performed at the beginning and end of fermentation with punch-downs being implemented during peak fermentation to break up the cap. Oxygen was introduced during peak fermentation to promote yeast health and limit off flavors. Malo-lactic conversion finished naturally in barrel with *sur-lie* aging for 10 months in 38.4% new French oak. This is a true barrel-selection blend across multiple fermentations, allowing us to achieve our stylistic aim.

Harvested: Sept 23 - Sept 28, 2021, 23-24 Brix

Finished Wine: Alc. 14.2%, pH 3.6, TA 5.2 g/L

Bottled: August 10, 2022, 325 cases, **Unfined/Unfiltered**



BJÖRNSON
VINEYARD

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