

2021 Reserve 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 This blend of estate fruit is designed to accompany and expand your culinary experience.

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.



BJÖRNSON
Reserve Pinot Noir

2021 PINOT NOIR • EOLA-AMITY HILLS • OREGON

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

Vineyard: 100% Björnson Estate Pinot Noir

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation including 4% whole cluster. A diverse program of yeast was used including non-saccharomyces during cold soak. 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 27% new French oak.

Harvested: Sept 27 – Oct 4, 2021, 22.5-24 Brix

Finished Wine: Alc. 13.9%, pH 3.65, TA 5.1 g/L

Bottled: August 10, 2022, 397 cases



BJÖRNSON
VINEYARD

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