

# 2019 Thor

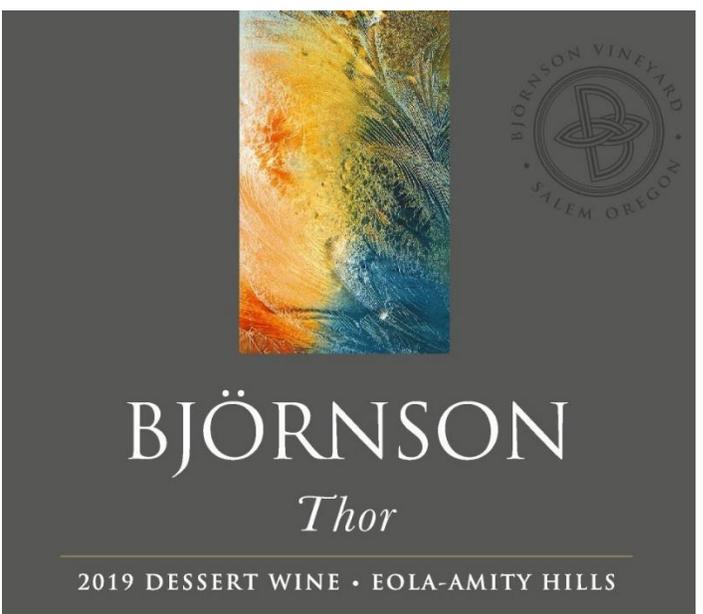
Eola-Amity Hills AVA | Willamette Valley | Oregon

**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** Thor is a type of *mistelle*, or fortified wine. This is a familiar Portuguese "Port" dessert wine that we are emulating by arresting the fermentation of our Wädenswil clone Pinot Noir with the addition of neutral spirit brandy. The result is a ruby colored wine that is rich and sweet and pairs excellently with cakes and chocolates.

**The 2019 Vintage** was a stressful vintage and quite a departure from the previous five uncharacteristically hot vintages. The cool wet spring helped the vines handle what initially was a reasonably warm summer and the sugar accumulation in the grapes was almost complete before the cold wet fall arrived. With disease pressures high and brix levels plateauing or barely increasing, many growers and vintners had to make some tough picking decisions. Despite the stress and the light crop load, Björnson Vineyard stayed vigilant and was able to produce some exceptional wines. The long hangtime (period from bloom to harvest) extended past 100 days in most cases allowing us to make wines with a greater phenological maturity without excess sugar. This resulted in wines of depth without over-ripe character or elevated alcohol which retained their natural acidity.



The label features a central abstract painting with warm yellow and orange tones on the left, transitioning to cool blue and teal on the right. In the top right corner is a circular logo with a stylized 'B' and 'J' intertwined, surrounded by the text 'BJÖRNSSON VINEYARD' and 'SALEM OREGON'. Below the painting, the brand name 'BJÖRNSSON' is written in a large, white, serif font, with 'Thor' in a smaller, white, script font underneath. At the bottom, the text '2019 DESSERT WINE • EOLA-AMITY HILLS' is printed in a small, white, sans-serif font.

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

**Vineyard:** Björnson Estate

**Vinification:** This wine is made from our Wädenswil clone Pinot Noir. When the fermentation reached approximately 13.5 Brix, we added enough neutral spirit brandy to halt the fermentation raising it to 18% ABV. After sitting on the skins for about a day, we gently drain and press the wine and barrel in down where it ages, *sur-lee*, and without sulfur for 10 months before hand bottling.

**Harvested:** Oct. 9, 22.2 Brix

**Finished Wine:** Alc. 17.75%, pH 3.42, TA 6.7 g/L

**Bottled:** Aug. 26, 2020, 24 cases

BJÖRNSSON  
V I N E Y A R D

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