

2019 Ratafia

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 type of *mistelle*, or fortified wine. This is a rare French dessert wine that we are emulating by arresting the fermentation of Pinot Noir Rosé with the addition of neutral spirit brandy. The result is a lightly colored wine that is rich and sweet and pair excellently with fresh fruits and cheeses.

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.



BJÖRNSON *Ratafia*

DESSERT WINE • EOLA-AMITY HILLS

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

Vineyard: Björnson Estate

Vinification: This wine is made from our Pinot Noir rosé. When the fermentation reaches approximately 11% sugar, we pull off a barrel's worth and top it with enough neutral spirit brandy to halt the fermentation raising it to 19% ABV. It then ages in barrel, sur-lee, and without sulfur for 10 months before hand bottling.

Harvested: Sept. 30, 22.2 Brix

Finished Wine: Alc. 18.75%, pH 3.47, TA 6.0 g/L

Bottled: Aug. 26, 2020, 24 cases

BJÖRNSON
V I N E Y A R D

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