

2022 Argenta Rosé

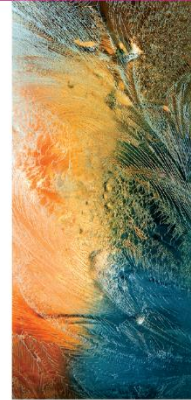
Eola-Amity Hills AVA | Willamette Valley | Oregon

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% Pinot Noir Rosé from our Wädenswil clone.

The Wine gestures in the direction of warm, summer months. On the nose, this wine has a floral component that gives way to freshly sliced fruit, showing both citrus and tropical tones. The palate is affable and articulate with notes of fresh strawberry with a finish that lingers pleasantly. This wine is named after Argenta Rose, born the same year as our first Rosé wine.

The 2022 Vintage was full of surprises. It started with an early spring bud-break which was followed by a severe frost event. There was a lot of concern around the valley as to how much damage occurred; fortunately, our estate vineyard was unharmed. The unusually cool spring did delay our ripening but we had a very nice, long, warm fall and our fruit ripened just in time before the rains. Our harvest crew was splendid! They worked so hard and maintained a great spirit as we crushed our largest harvest to-date. The white wines are fresh and stunning and the reds are contemplative and elegant. We also made quite a bit of sparkling wine that we cannot wait to taste as they age in tirage. Our thanks to everyone involved. Cheers!



BJÖRNSON
Argenta

2022 ROSÉ WINE | EOLA-AMITY HILLS | OREGON

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

Vineyard: Björnson Estate, 68% Kaitlyn's block Wädenswil, 32% Hunter's block Wädenswil

Vinification: The fruit was gently hand-picked and destemmed into bins and allowed to cold soak overnight for a light color extraction before being pressed. The juice was cold settled before being clean racked and inoculated.

Harvested: Oct 13-14, 2022, 21.5-21.8 Brix

Finished Wine: Alc. 13.3%, pH 3.3, TA 6.1 g/L

Bottled: March 10, 2023, 280 cases



BJÖRNSON
VINEYARD

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