

2022 Gamay Noir

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 predominately from our Pamar Vineyard in the Van Duzer Corridor AVA and from our Estate vineyard in the Eola-Amity AVA. Gamay Noir is a grape variety most famous in the Beaujolais region of France.

The Wine has a nice purple hue and a lot of generous acidity. Baking spices and fruit dominate the flavors of this food friendly wine. It has lots of bright plum and cranberry with some beautiful floral notes and a kick of 5-spice. This wine is rich enough to be enjoyed on its own but dares to be accompanied by brave dishes of ethnic cuisine as well as a traditional Thanksgiving meal.

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
Gamay Noir

VINTAGE 2022 • WILLAMETTE VALLEY • OREGON

Appellation: Willamette Valley, Oregon

Vineyard: 87.5% Pamar Vineyard, 12.5% Björnson Estate

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. The Estate portion was 100% whole cluster fermented, making up 12.5% of the final blend. 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 25% new French oak.

Harvested: Oct 20-22, 2022, 22.5 Brix

Finished Wine: Alc. 13.25%, pH 3.51, TA 5.3 g/L

Bottled: July 28, 2022, 188 cases



BJÖRNSON
VINEYARD

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