

2022 Reserve Chardonnay

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% Chardonnay, Dijon 76 clone, from Claire's block.

The Wine opens with the sweet lemon meringue of magnolia blossoms, progresses with slices of crisp gala apple and ends with a fresh baked croissant. A delicate entry bursts with mouthwatering acidity washing over with a silky texture and long, generous finish. We strive for a traditional, yet pure expression of the Chardonnay grape in Oregon.

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 en tirage. Our thanks to everyone involved. Cheers!



BJÖRNSON
Reserve Chardonnay
VINTAGE 2022 • EOLA-AMITY HILLS • OREGON

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

Vineyard: Björnson Estate, Claire's block, Chardonnay 76

Vinification: The fruit was hand-picked and gently whole cluster pressed. The juice was cold settled for one day before being clean racked and inoculated in tank. Once the fermentation took hold, the juice was gently racked into French oak barrels and large format puncheon barrels for fermentation. Malo-lactic conversion was completed in barrel with *sur-lee* aging and minimal *batonnage* for 10 months for a traditional character. With only 26% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

Harvested: Oct 23, 2022, 22.2 Brix

Finished Wine: Alc. 13.6%, pH 3.27, TA 6.2 g/L

Bottled: July 25, 2023, 214 cases



BJÖRNSON
VINEYARD

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