

2022 Willamette Valley Pinot 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 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. We also purchased Pinot Noir wine from Van Duzer Vineyard to increase our blend.

The Wine has bright raspberries and ripe blueberries on top of a more complex black tea backbone. Subtle layers of slate, fresh rain, and forest floor provide balance. The wine enters the mouth with a vibrancy, has tannins with a velvet texture, and finishes on a long fresh note. This wine is an excellent accompaniment to poultry and tomato sauce dishes.

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!

92 points / *Editor's Choice*, *Wine Enthusiast*
91 points, *JamesSuckling.com*
91 points, *Sommelier's Choice*



BJÖRNSON

Pinot Noir

VINTAGE 2022 • WILLAMETTE VALLEY • OREGON

Appellation: Willamette Valley, Oregon

Vineyard: Björnson Estate, Van Duzer Vineyard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. A diverse program of yeast was used including non-saccharomyces during cold soak. 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 21% new French oak.

Harvested: Oct 13-22, 2022, 22.5-24 Brix

Finished Wine: Alc. 13.6%, pH 3.66, TA 5.2 g/L

Bottled: July 28, 2023, 1443 cases



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VINEYARD

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