

2023 Argenta Rosé

Eola-Amity Hills AVA | Willamette Valley | Oregon

Björnson is in the heart of Oregon's Willamette Valley. Our estate vineyard in the Eola-Amity Hills is certified Salmon-Safe and sustainable by L.I.V.E. (Low Input Viticulture and Enology). Our Pamar Vineyard is in the Van Duzer Corridor, one of the newest AVA's. Both properties are farmed sustainably and regeneratively, with solar panels, permanent cover crops, and preserved riparian areas. We make our 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. 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.

The Wine is "Jazz Hands" incarnated. This Rosé is full bodied and rich, with ripe watermelon and strawberry sliced over layers of juicy acid. This wine is named after Argenta Rose, born the same year as our first Rosé wine.

The 2023 Vintage started with a nice, long, wet spring. The summer was beautiful for growing grapes with warm dry days, not too hot, cool nights, and ample wind through the Van Duzer Corridor. Harvest arrived right on time with our average pick date right around the 100 days after bloom marker that we always hope for. By the last week of September, the rains arrived, slowing harvest down. This gave some of our late-ripening grapes a longer hang time which allowed us to catch up in the cellar. At the end of a dynamic growing season, we found a beautiful and diverse array of wines in our cellar. This vintage resembles a historic Willamette vintage of the not-too-distant past: lower alcohols, more finesse and complexity. We thank our harvest team for the wines that we made with them.



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Argenta Rosé of Pinot Noir

2023 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, 44% Kaitlyn's block Pommard, 56% 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. The wine was allowed to settle and stabilize naturally.

Harvested: Sept. 16, 2023, 21.6 Brix

Finished Wine: Alc. 13.1%, pH 3.4, TA 6.4 g/L

Bottled: March 8, 2024, 235 cases



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VINEYARD

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