

2023 Mondeuse Noire

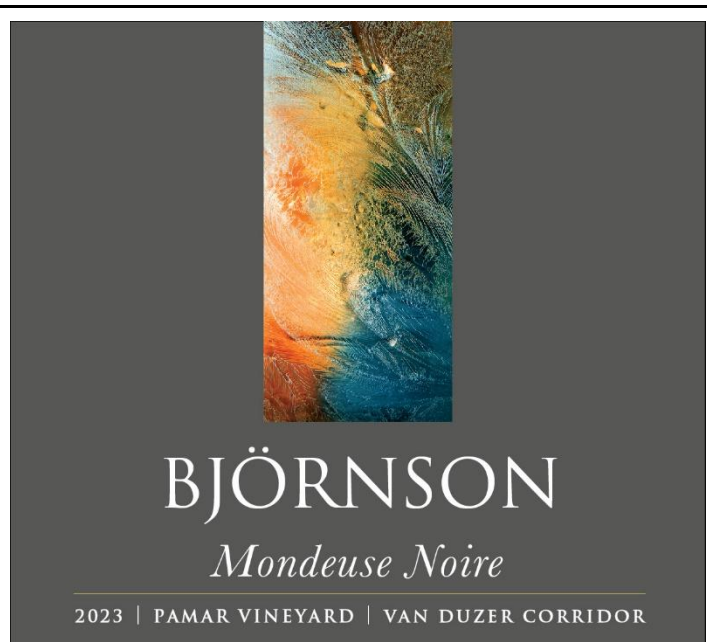
Van Duzer Corridor AVA | Willamette Valley | Oregon

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 came from Pamar Vineyard in the Van Duzer Corridor. Strong winds, a combination of marine sediment and volcanic soils, and cooler growing conditions combine to produce wines with intense flavor, structure, and vibrancy. This rare grape is a grandparent of Syrah and is grown in the foothills of the Alps in the Savoy region of France.

The Wine boasts competing flavors of dried cherries, leather, persimmon, and toasted oats with an unforgettable promise of umami like that of Worcestershire sauce and charred brown sugar. The body is bold and round with caramelized fruits and gamey meats on the palate. A prickly acid blooms and mingles with rustic tannins to provide a sumptuous finish. The perfect accompaniment to a wild game stew or barbecue ribs.

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.



Appellation (AVA): Van Duzer Corridor, Willamette Valley, Oregon

Vineyard: Pamar Vineyard, 60% Kay's block, 40% Tom's block

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. 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. Malolactic conversion finished naturally in barrel with *sur lie* aging for 10 months in 33% new French and American oak.

Harvested: Oct. 7, 2023, 21.4-23.1 Brix

Finished Wine: Alc. 13.2%, pH 3.72, TA 5.0 g/L

Bottled: July 30, 2024, 150 cases



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