

2023 Reserve Gamay Noir

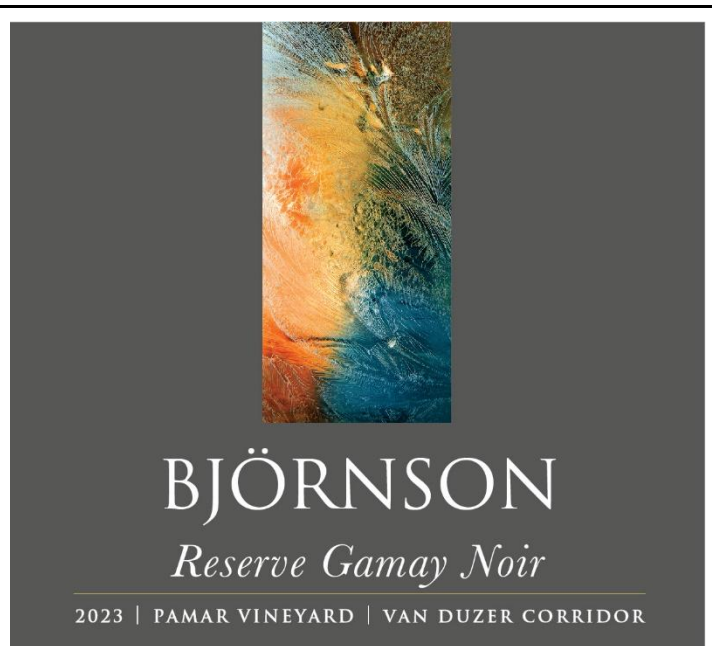
Van Duzer Corridor AVA | Willamette Valley | Oregon

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. Gamay Noir is a grape variety most famous in the Beaujolais region of France.

The Wine shows a complex perfume of lavender, white peppercorn, pomegranate, blackberries, and green tea. The palate is disciplined with balanced expressions of cloves, fine-grain tannins, and acid that resembles that of a raspberry picked fresh off the vine. Pair this gamay with lamb chops, butternut squash, or other autumnal delights.

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.



The image shows a wine label for Björnson Reserve Gamay Noir. At the top is a vertical rectangular artwork with abstract, textured brushstrokes in shades of orange, yellow, and blue. Below this, the brand name "BJÖRNSON" is printed in a large, white, serif font. Underneath, "Reserve Gamay Noir" is written in a smaller, white, script font. At the bottom, in a small white sans-serif font, it reads "2023 | PAMAR VINEYARD | VAN DUZER CORRIDOR".

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

Vineyard: Pamar Vineyard, Kay's block clones 284 and Seven Springs.

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation. The final blend includes 16% whole cluster. 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 20% new American oak.

Harvested: Oct. 7–Oct. 9, 2023, 19.7–20.7 Brix

Finished Wine: Alc. 12.5%, pH 3.4, TA 6.1 g/L

Bottled: July 30, 2024, 124 cases, **Unfined**



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