

2023 Viola Auxerrois

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 Grape variety for this wine, Auxerrois, pronounced *aus ser whah*, is a sibling of Chardonnay and is grown primarily in Alsace and Germany.

The Wine is apple blossoms falling on a cold stream. There is a fresh lime zest and a hint of cardamon and Granny Smith apples. A delicate entry builds to a fruit-filled mid pallet and juicy acid directing a long finish. This wine honors Pattie's grandmother Viola, a strong German-American whose bear hug could squeeze you to pieces.

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.



BJÖRNSON
Viola Auxerrois

2023 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, Claire's block Auxerrois

Vinification: The fruit was hand-picked and whole-cluster pressed. The juice was cold settled for one day before being clean racked and inoculated. Once fermentation was complete the wine was racked into neutral barrels for three months *sur lie* aging. Malolactic conversion was inhibited and the wine was naturally cold stabilized in barrel prior to bottling.

Harvested: Sept. 16, 2023, 21.5 Brix

Finished Wine: Alc. 13.3%, pH 3.0, TA 6.2 g/L

Bottled: March 8, 2024, 124 cases, **Unfined**



BJÖRNSON
VINEYARD

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