

# 2023 Chardonnay

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 Pamar Vineyard in the Van Duzer Corridor as well as a neighbor in the Eola-Amity Hills.

**The Wine** is luscious with ripe golden apple, fuzzy kiwi fruits, and fresh tarragon. There is a kiss of delicate oak accompanied by a sweet aroma of crème brûlée, white chocolate, and spice. It is generous on the palate and presents a hint of lemon curd followed by a juicy acid that supports a long finish and a soft powdery texture. Pair this wine with a simple Caesar salad, creamy scallops, or poached salmon.

**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  
*Chardonnay*

2023 | WILLAMETTE VALLEY | OREGON

**Appellation (AVA):** Willamette Valley, Oregon

**Vineyard:** 63% Pamar Vineyard, Marly's block clones 76 and 95.

**Vinification:** The fruit was hand-picked and gently pressed. The juice was cold settled for one day before being clean racked and inoculated in tank. Once the fermentation took hold, the juice was gently racked into French oak barrels for fermentation. Malolactic conversion was completed in barrel with *sur lie* aging and minimal *batonnage* for 10 months for a traditional character. With only 23% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

**Harvested:** Sept. 18-Oct. 4, 2023, 21.3-22.5 Brix

**Finished Wine:** Alc. 13.5%, pH 3.38, TA 5.6 g/L

**Bottled:** July 29, 2024, 400 cases



BJÖRNSON  
VINEYARD

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