

2023 Gamay Noir

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 both of our vineyards: Pamar Vineyard, which is in the Van Duzer Corridor, and our Björnson Estate Vineyard in the Eola-Amity Hills. Gamay Noir is a grape variety most famous in the Beaujolais region of France.

The Wine opens with aromas of maraschino cherries, anise, and blooming rose. Bright spices of white peppercorn and caraway seed mingle with dark berries and chocolate milk. It displays a sanguine property on the palate with fuzzy red fruits and an elegant structure. 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.



BJÖRNSON

Gamay Noir

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Appellation (AVA): Willamette Valley, Oregon

Vineyard: 75% Pamar Vineyard, 25% Björnson Vineyard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. The final blend includes 33% 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 25% new Hungarian and French oak.

Harvested: Oct. 7–Oct. 9, 2023, 19.7–21.2 Brix

Finished Wine: Alc. 12.5%, pH 3.36, TA 6.3 g/L

Bottled: July 30, 2024, 200 cases, **Unfined**



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VINEYARD

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