

2023 Pinot 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 primarily from our Björnson Estate Vineyard. We also purchased grapes from our friends at Zenith Vineyard and Five Points Vineyard, all in the Eola-Amity Hills.

The Wine is structured, garnet in color, and expresses the earthiness of a freshly pulled root vegetable. Waxy red apple, orange citrus and cranberry highlight the palate of the wine, while red chili flake and damp mushroom frame its base. Tart acid and fuzzy tannins make this wine a great pairing for mushroom risotto or roasted chicken.

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
Pinot Noir

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Appellation (AVA): Willamette Valley, Oregon

Vineyard: 62.6% Björnson Vineyard, 28.7% Zenith Vineyard, 8.7% Five Point Vineyard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. A variety of fermentation techniques were used including gentle pump-overs, punch-downs, cold soaks, and extended macerations. Oxygen was introduced during peak fermentation to promote yeast health and limit off flavors. Malolactic conversion finished in barrel with *sur lie* aging for 10 months and 16.3% new French oak.

Harvested: Sept. 15–Oct. 8, 2023, 22.1–24.6 Brix

Finished Wine: Alc. 13.2%, pH 3.54, TA 5.4 g/L

Bottled: July 29, 2024, 1825 cases, **Unfined**



BJÖRNSON
VINEYARD

3635 Bethel Heights Road, NW | Salem, Oregon 97304 | Eola-Amity Hills

503-687-3016 | www.bjornsonwine.com | info@bjornsonwine.com