

2023 Willow Chardonnay

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.

The Wine greets the senses with an aromatic bouquet of wild spring flowers and fresh orange blossom, complemented by delicate hints of honeysuckle and peace lily. On the palate, it offers a broad yet ethereal taste, with subtle notes of light oak and a refreshing limestone minerality that truly lets the grape shine through.

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 hope they can stimulate your mind as well as your body and soul. We thank our lovely harvest team for the wines that we made with them.



BJÖRNSON
Willow Chardonnay
2023 | PAMAR VINEYARD | VAN DUZER CORRIDOR

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

Vineyard: Pamar Vineyard, Kay's Block clones 96 and 354

Vinification: The fruit was hand-picked and gently whole cluster 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 lee* aging and minimal *batonnage* for 11 months for a traditional character. With only 10% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

Harvested: Oct. 3, 2023, 21.4 Brix

Finished Wine: Alc. 13.0%, pH 3.36, TA 6.2 g/L

Bottled: July 29, 2024, 100 cases



BJÖRNSON
VINEYARD

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