

2024 Argenta Rosé

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 Grapes for this wine come from our 28-acre Björnson Estate Vineyard in the Eola-Amity Hills. The vineyard is situated on a primarily southwest aspect at an elevation ranging between 450'-550' with predominantly rocky Nekia volcanic soils. This is 100% Pinot Noir Rosé.

The Wine shines with juicy strawberry, peach, and vibrant orange zest, balanced by crisp acidity and a creamy midpalate. A clean, refreshing finish carries hints of watermelon and subtle honey. This wine is named after Argenta Rose, born the same year as our first Rosé wine.

The 2024 Vintage was a beautiful vintage for farming. We had a nice winter and spring without extremes which gave us plenty of soil moisture and a timely season. There were a couple heat spikes in the summer, and a few rain events, but good canopy management helped us avoid sunburn and mildew. Harvest arrived right on time with our average pick date right around the 100 days after bloom marker that we look for. However, the order of ripening was less categorized and we found ourselves doing whites, reds, sparkling, pressing, and barreling, more homogenously than usual. Ripening was slow and steady, with a better acid/brix balance than usual. As always, we could not have done it without our team of vineyard and cellar workers, and we are grateful for their contribution.



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Argenta Rosé of Pinot Noir

2024 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, 48% Hunter's block Wädenswil, 30% Kaitlyn's block Wädenswil, 22% Kaitlyn's block Pommard

Vinification: The fruit was gently hand-picked and destemmed into bins and allowed to cold soak overnight for a light color extraction before being pressed. The juice was cold settled before being clean racked and inoculated. The wine was allowed to settle and stabilize naturally.

Harvested: Sept. 24, 2024, 21 Brix

Finished Wine: Alc. 12.8%, pH 3.45, TA 7.3 g/L

Bottled: March 4, 2025, 100 cases



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VINEYARD

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