

2024 Chenin Blanc

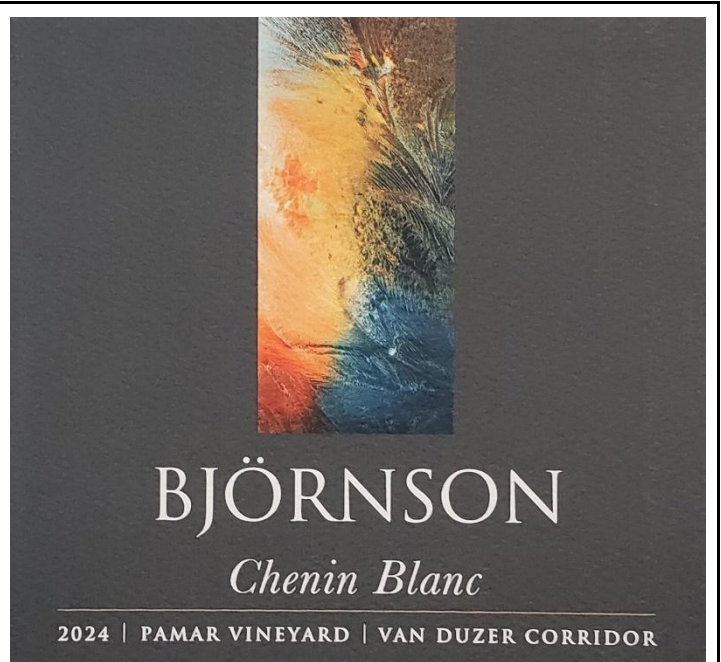
Van Duzer Corridor AVA | Willamette Valley | Oregon

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 Grape, Chenin Blanc, is from the Loire Valley of France. It has a naturally high acidity and is known for producing great still wines as well as sparkling (Crémant de Loire) and dessert wines (Vouvray). It is prevalent around the wine world, especially in South Africa where it is known as Steen.

The Wine opens with layers of kiwi and kumquat. Lemon curd and apricot balance the limestone minerality as it gives way to the striking acidity. The wine lingers on the palate with fresh almond and spice. Lively yet grounded, this Chenin captures a tension between richness and energy.

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 homogeneously 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.



Appellation: Van Duzer Corridor AVA, Willamette Valley, Oregon

Vineyard: Pamar Vineyard, Tom's Block

Vinification The fruit was hand-picked and whole-cluster pressed. The juice was cold settled for one day before being clean racked and inoculated. Once fermentation was complete the wine was racked into barrels for 11 months prior to bottling. Malolactic conversion was completed in barrel with inoculation and minimal *batonnage*. Maturation took place *sur lie* in one second-use, one third-use, and three neutral French oak barrels.

Harvested: Oct. 14, 2024, 20.4 Brix

Finished Wine: Alc. 12.6%, pH 3.17, TA 6.4 g/L

Bottled: Aug. 6, 2025, 124 cases

Platinum – Sip Northwest



BJÖRNSON
VINEYARD

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