

2024 Gouais 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, Gouais Blanc, is an ancient variety that is at the base of cool climate viticulture. It is the parent of at least 81 varieties including Aligoté, Auxerrois, Chardonnay, Gamay Noir, and Riesling. Gouais is a bit of lost history in your glass. There are only a few acres planted in the world, and we have the first known commercial planting in the Western Hemisphere at our Pamar Vineyard.

The Wine bursts with citrus and is layered with key lime pie. The palate has notes of fresh coriander, savory marshmallow, and tropical pudding. A hint of passion fruit lifts the finish, creating a lively, textured wine that feels both ancient and new — a rare variety reimagined in Oregon.

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.



BJÖRNSON
Gouais Blanc

2024 | PAMAR VINEYARD | VAN DUZER CORRIDOR

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

Vineyard: Pamar Vineyard, Kay'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 promoted in barrel with inoculation and intermittent *batonnage* and was two thirds completed. Maturation took place *sur lie* in one second-use, one third-use, and two neutral French oak barrels.

Harvested: Oct. 6, 2024, 21.9 Brix

Finished Wine: Alc. 13.4%, pH 3.06, TA 8.8 g/L

Bottled: Sept 3, 2025, 100 cases



BJÖRNSON
VINEYARD

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