

2024 Mondeuse Noire

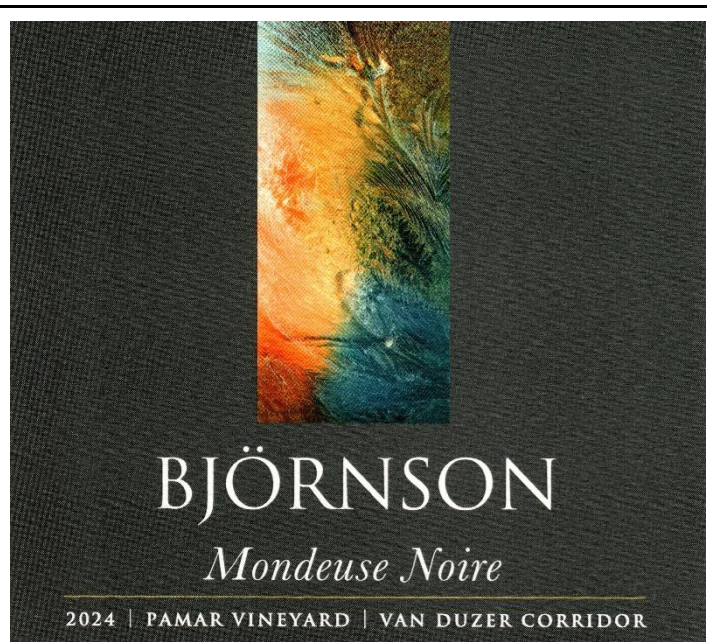
Van Duzer Corridor AVA | Willamette Valley | Oregon

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. This rare grape is a grandparent of Syrah and is grown in the foothills of the Alps in the Savoy region of France.

The Wine reveals deep layers of cacao nib, coffee grounds, and forest earth, lifted by hints of raspberry and boysenberry compote. Structured and compelling, notes of reishi mushroom and roasted squash add savory depth beneath a subtle cherry-candy brightness.

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.



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

Vineyard: Pamar Vineyard, 45% Kay's Block, 55% Tom's Block

Vinification: The fruit was hand-picked, sorted, and de-stemmed without crushing to maintain whole berries during fermentation. Gentle pump-overs were performed at the beginning and end of fermentation with punch-downs being implemented during peak fermentation to break up the cap. Oxygen was introduced during peak fermentation to promote yeast health and limit off flavors. Malolactic conversion finished naturally in barrel with *sur lie* aging for 11 months in 35% new French and Hungarian oak.

Harvested: Oct. 12, 2024, 22-23 Brix

Finished Wine: Alc. 13.4%, pH 3.51, TA 5.5 g/L

Bottled: Sept. 3, 2025, 175 cases



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

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