

2024 Sauvignon 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 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 is a vibrant balance of juicy citrus, ripe peach, and tropical pineapple, lifted by zesty acidity and a touch of savory brie. A creamy texture from lees aging softens the edges, leading to a taut, mineral-driven finish. Refreshing yet complex, it lingers with tension and finesse.

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
Sauvignon Blanc

2024 | PAMAR VINEYARD | VAN DUZER CORRIDOR

Appellation (AVA): Van Duzer Corridor, 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. A third of the wine was fermented and aged in a concrete egg, amplifying the minerality. The remaining two-thirds were fermented in stainless steel and then racked into neutral barrels for three months *sur lie* aging.

Harvested: Oct 4-8, 2024, 23.3-23.6 Brix

Finished Wine: Alc. 13.9%, pH 3.24, TA 6.9 g/L, RS 2.9g/L

Bottled: March 4, 2025, 234 cases



BJÖRNSON
VINEYARD

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