

2024 Viola Auxerrois

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 Grape variety for this wine, Auxerrois, pronounced *aus ser whah*, is a sibling of Chardonnay and is grown primarily in Alsace and Germany. These grapes come from our 28-acre Björnson Estate Vineyard in the Eola-Amity Hills.

The Wine is driven by acidity and precision. Notes of lemon-lime, white peach, and stone fruit lead into a medium-bodied palate with bright tension. The finish is long and delicate, showcasing the varietal's finesse. Grown at our Estate Vineyard, fermented in stainless steel, and finished in neutral barrels, this wine offers excellent drinkability and food-pairing versatility.

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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2024 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, Clair's South 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 neutral barrels for three months *sur lie* aging. Malolactic conversion was inhibited and the wine was naturally cold stabilized in barrel prior to bottling.

Harvested: Sept. 20, 2024, 20.7 Brix

Finished Wine: Alc. 12.7%, pH 3.10, TA 5.9 g/L

Bottled: March 4, 2025, 192 cases



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VINEYARD

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