

2024 Willamette Valley Chardonnay

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 for this wine come from our Pamar Vineyard in the Van Duzer Corridor, our Estate vineyard as well as a neighboring vineyard in the Eola-Amity Hills.

The Wine opens with aromas of bright green apple and lemon curd. The palate reveals layers of lemon-thyme and ripe nectarine, framed by lively acidity and a refined texture. The lingering finish offers balance and depth, inviting another taste. This wine's freshness and complexity make it an excellent match for shellfish, creamy sauces, or black cod in beurre blanc.

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
Chardonnay

2024 | WILLAMETTE VALLEY | OREGON

Appellation (AVA): Willamette Valley, Oregon

Vineyard: 32% Pamar Vineyard, clones 76 and 95; 23% Björnson Vineyard clone 76

Vinification: The fruit was hand-picked and gently pressed. The juice was cold settled for one day before being clean racked and inoculated in tank. Once the fermentation took hold, the juice was gently racked into French oak barrels for fermentation. Malolactic conversion was completed in barrel with *sur lie* aging and minimal *batonnage* for 10 months for a traditional character. With only 23% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

Harvested: Sept 21 – Oct 7, 2024, 21.2 – 22.5 Brix

Finished Wine: Alc. 13.4%, pH 3.35, TA 6.0 g/L

Bottled: March 4, 2025, 500 cases



BJÖRNSON
VINEYARD

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

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