

2024 Willamette Valley Gamay Noir

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 and our Estate Vineyard as well as Tekstura Vineyard in the Eola-Amity Hills AVA.

The Wine opens with aromas of raspberry, strawberry, and cola. The palate reveals layers of salinity, red currant, and pie cherry flowing into iced tea with lemon. Bright fruit and lively acidity carry through to a long finish with a subtle suggestion of soft leather. Structured yet approachable, this wine pairs beautifully with charcuterie, roast chicken, or grilled vegetables.

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
Gamay Noir

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Appellation (AVA): Willamette Valley, Oregon

Vineyard: 42% Pamar Vineyard, 25% Björnson Vineyard, 33% Tekstura Vineyard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. The final blend includes 58% whole cluster. 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 10 months in 20.8% new Hungarian and American oak.

Harvested: Oct 12-Oct 14, 2024, 21.8 – 23.9 Brix

Finished Wine: Alc. 13.3%, pH 3.45, TA 6.2 g/L

Bottled: July 18, 2025, 300 cases



BJÖRNSON
VINEYARD

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