

2023 Reserve Chardonnay

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 Grapes for this wine come from our 28-acre Björnson Estate vineyard in the Eola-Amity Hills AVA. The vineyard is situated on a primarily southwest aspect at an elevation ranging between 450'-550' with predominantly rocky Nekia volcanic soils. This is 100% Chardonnay, Dijon 76 clone, from Claire's block.

The Wine opens with lemon zest and quince layered over a soft, velvety texture of marshmallow. A subtle backbone of mineral and sourdough grace the otherwise creamy finish, with a touch of almond oil and fennel adding complexity. We strive for a traditional yet pure expression of the Chardonnay grape in Oregon.

The 2023 Vintage started with a nice, long, wet spring. The summer was beautiful for growing grapes with warm dry days, not too hot, cool nights, and ample wind through the Van Duzer Corridor. Harvest arrived right on time with our average pick date right around the 100 days after bloom marker that we always hope for. By the last week of September, the rains arrived, slowing harvest down. This gave some of our late-ripening grapes a longer hang time which allowed us to catch up in the cellar. At the end of a dynamic growing season, we found a beautiful and diverse array of wines in our cellar. This vintage resembles a historic Willamette vintage of the not-too-distant past: lower alcohols, more finesse and complexity. We hope they can stimulate your mind as well as your body and soul. We thank our lovely harvest team for the wines that we made with them.

93 pts, *JamesSuckling.com*



BJÖRNSON
Reserve Chardonnay

2023 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, Claire's block, Chardonnay 76

Vinification: The fruit was hand-picked and gently whole cluster 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 and large format puncheon barrels for fermentation. Malolactic conversion was completed in barrel with *sur lie* aging and minimal *batonnage* for 11 months for a traditional character. With only 31% new oak and meticulous topping, this Chardonnay is not buttery or overly oaky, but is focused on the varietal's complexity.

Harvested: Sept 22, 2023, 22.2 Brix

Finished Wine: Alc. 13.6%, pH 3.24, TA 6.9 g/L

Bottled: July 29, 2024, 160 cases



BJÖRNSON
VINEYARD

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