

# 2025 Aligoté

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** opens a little shy, with white flowers and a spiced pear and peach on the nose. A fresh entry and mineral acidity lend focus to a round, velvet textured white wine. Aligoté is a sibling of both Chardonnay and Auxerrois and is often referred to as the "other" Burgundian white grape.

**The 2025 Vintage** was very early and quite fast. We were processing sparkling grapes, still whites and reds all in the second week of September. Our seasonal cellar workers didn't get a lot of time to train before we were in the thick of it, but they were a great crew and really came together. As always, we are greatly appreciative of their hard work and couldn't do it without them. Our late ripening grapes were harvested by the second week of October. Our last fermentation was pressed on October 30<sup>th</sup>. Degree days were on par with 2021 & 2023 but lower than 2014 & 2015. With a dry April and May, rainfall was average overall but came in frequent storms throughout summer that were spaced well for spraying and kept the vines happy.



## BJÖRNSON

*Aligoté*

2025 | PAMAR VINEYARD | VAN DUZER CORRIDOR

**Appellation (AVA):** Van Duzer Corridor, Willamette Valley, Oregon

**Vineyard:** Pamar Vineyard, Kay's block

**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. The fermentation took place in tank and the wine was aged in French oak barrels, with only 14.3% new oak. Malolactic conversion was inhibited to preserve acid and freshness.

**Harvested:** Oct. 7, 2025, 20.4 Brix

**Finished Wine:** Alc. 12.5%, pH 3.21, TA 6.4 g/L

**Bottled:** February 9, 2026, 125 cases



## BJÖRNSON

VINEYARD

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