

2025 Argenta Rosé of Pinot 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 for this wine come from our 28-acre Björnson Estate Vineyard in the Eola-Amity Hills as well as two of our friends' vineyards here in the Eola-Amity Hills. This is 100% Pinot Noir Rosé, made primarily from the Wädenswil clone as well as 667 and Pommard clones.

The Wine is fun and lively, with floral notes of rose and hibiscus over watermelon and cherry. A nice chamomile tea character adds complexity to the aroma. The entry is savory and the mid-palate has a juicy plum flesh acid. A fine texture leads to a medium long finish. This wine is named after Argenta Rose, born the same year as our first Rosé wine.

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 30th. 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.



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Appellation (AVA): Willamette Valley, Oregon

Vineyard: Björnson Estate: 25% Kaitlyn's block Wädenswil. Neighboring vineyards in the Eola-Amity: 50% Wädenswil, 19% 667, 6% Pommard.

Vinification: The fruit was gently hand-picked and destemmed into bins and allowed to cold soak overnight for a light color extraction before being pressed. The juice was cold settled before being clean racked and inoculated. Fermentation took place in stainless steel tanks at low temperatures to preserve thiols and fresh fruit character.

Harvested: Sept. 9-10, 2025, 21-23 Brix

Finished Wine: Alc. 13.2%, pH 3.4, TA 5.6 g/L

Bottled: February 9, 2026, 150 cases



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VINEYARD

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