

2025 Viola Auxerrois

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 Grape variety for this wine, Auxerrois, pronounced *aus ser whah*, is a sibling of Chardonnay and is grown primarily in Alsace and Germany. These grapes come from our 28-acre Björnson Estate Vineyard in the Eola-Amity Hills.

The Wine has a bouquet of delicate fruit blossoms and Asian pears, lemon curd, cotton, and limestone minerality. It is silky with a building structural acid, a cold tension, and a wispy ethereal finish. This wine honors Pattie's grandmother Viola, a strong German-American whose bear hug could squeeze you to pieces.

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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2025 | BJÖRNSON VINEYARD | EOLA-AMITY HILLS

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

Vineyard: Björnson Estate, Clair's South 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. Once fermentation was complete the wine was racked into neutral barrels for three months *sur lie* aging. Malolactic conversion was inhibited and the wine was cold stabilized in barrel prior to bottling.

Harvested: Sept. 11, 2025, 20.7 Brix

Finished Wine: Alc. 12.5%, pH 3.14, TA 6.0 g/L

Bottled: February 9, 2026, 150 cases



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VINEYARD

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