

2025 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 Grape came from both of our vineyards: Pamar Vineyard, which is in the Van Duzer Corridor, and our Björnson Estate Vineyard in the Eola-Amity Hills. Gamay Noir is a grape variety most famous in the Beaujolais region of France.

The Wine opens with aromas of blood orange, pepper, and summer garden bed. Blackberry and bright spices mingle into sarsaparilla. It has bright acidity and a meaty sanguine mid palate and medium grain tannins. Pair this Gamay with lamb chops, butternut squash, or other autumnal delights.

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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Gamay Noir

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Appellation (AVA): Willamette Valley, Oregon

Vineyard: 94% Pamar Vineyard, 6% Björnson Vineyard

Vinification: The fruit was hand-picked, sorted, and destemmed without crushing to maintain whole berries during fermentation. The final blend includes 44% 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 16% new American and French oak.

Harvested: Sept. 27, 2025, 22 Brix

Finished Wine: Alc. 12.6%, pH 3.45, TA 5.6 g/L

Bottled: July 20, 2026, 400 cases



BJÖRNSON
VINEYARD

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