

THE 2019 VINTAGE

In contrast to the previous five vintages which were all dry and quite warm, 2019 started with cool, moist weather in the Spring that persisted into early summer. Even after it warmed up somewhat in mid-summer, we had unusually high levels of humidity, and this continued into a cool, damp Fall. Maturation was delayed and growers were challenged every step of the way.

In spite of these challenges, 2019 had a happy ending. The crop was small, with small berries and lots of intensity. The cool season also allowed us to outperform on hang time; instead of the normal 100 days, we were able to leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced depth and complexity.

THE EOLA-AMITY HILLS AVA

Björnson Vineyard, like Bethel Heights Vineyard, lies within the Eola-Amity Hills AVA, a region with unique characteristics that distinguish its wines from wines grown in other parts of the Willamette Valley. Most significant is the Van Duzer effect, created by a low point in the Coast Range directly to the west that funnels cool air from the Pacific directly into the Eola-Amity Hills. The late afternoon cooling breeze and relatively cool nights help the grapes retain freshness and acidity, allowing the fruit to hang on the vines long into the fall.

BJÖRNSON VINEYARD

Björnson Vineyard is just a short drive up Bethel Heights Road from Bethel Heights Vineyard, sitting at a very similar elevation. The section we purchased in 2019 is from Kaitlyn's Block, a south-southwest facing slope on Nekia (volcanic) soil, ranging from 440-540 feet. It was planted in 2012 with a mix of Pinot Noir clones 4407, Pommard, Wädenswil, 777 and 115.



2019 PINOT NOIR

BJÖRNSON VINEYARD

Harvest date: October 1, 2019

Grapes at harvest: Brix 24, pH 3.34, TA 6.2 g/L

Finished wine: Alcohol 13.9%, pH 3.5, TA 5.2 g/L

Barrel aged 10 months in 25% new French oak

Bottled unfiltered August 12, 2020

98 Cases produced

VINIFICATION: The fruit was destemmed into a single 1.5 ton fermentation bin and cold soaked for 3 days before the onset of fermentation. Cap management began with one gentle punchdown per day until a peak temperature of 86 degrees was reached, then we switched to pump overs once a day until pressing at dryness. The new wine settled for 6 days before being racked to barrel.

WINEMAKER NOTES: The 2019 Björnson Vineyard Pinot Noir is a powerful, muscular wine for the vintage, with our neighborhood's trademark acidity and tension carrying the dark fruits through to a long, harmonious finish. This will benefit from some time in the cellar.