



WINEMAKER *Alex Fullerton*  
PROPRIETORS *Eric & Susanne Fullerton*



## VINEYARD & VINTAGE NOTES

Bjornson translates to Bear's son in the Scandinavian languages. Powered by renewable energy and L.I.V.E. and Salmon Safe Certified, the Bjornson family farms their Eola-Amity Hills vineyard with great attention to detail. The soils are all volcanic, with deep Jory and shallower, rockier Nekia soils making up the majority of our blocks here. Aspects are diverse, including southwest, south, southeast and east exposures, lending this site a host of micro-climates. Surrounded by riparian areas, this vineyard takes into account the broader ecosystem while producing mesmerizing wines.

Another roller coaster of a year, 2021 had us on our toes more than once. A warm and dry winter led to an early April bud-break. Continued hot and dry conditions led to a somewhat early bloom at the beginning of June. The end of bloom was met by heavy rains, severely limiting fruit set in certain areas, and thus yields. This rain, however, turned out to be a blessing in disguise as afterwards we experienced record-shattering heat that the Northwest had never seen before, breaking our daily high record every day from 6/26 to 6/28. The summer was warm and dry, with heat occasionally causing the vines to shut down, delaying harvest into ideal, cooler fall temperatures. It ended up being a beautiful harvest, with some well timed rains and a delicious crop resulting in tasty wines.

## WINEMAKING NOTES

The 2021 Bjornson Vineyard is composed of the two standout blocks of the vintage. Winemaker, Alex Fullerton's, favorite is almost always the 777 block from a deep Jory section that we ferment 45% whole-cluster, coupled with a 2.5 week extended maceration, that the winemaking team calls "Son of a Bear." Assistant winemaker, James Buzo-Tipton, is always drawn to "Wadberries," a 100% whole-cluster fermentation from the shallow, rocky, and very late ripening Wadenswil block at the north-west edge of the vineyard. Together the gentle and fruit-driven Son of a Bear pairs perfectly with the structured and spice-driven Wadberries. Aged 16 months in 25% new French oak, 72.5% whole cluster, bottled unfiltered and unfiltered.

## WINEMAKER'S TASTING NOTES

*Displays a bright, garnet color. A complex and spice laden nose reveals black cherry, raspberry, and blood orange. Perfumed with notes rose, violet, cola, and the entire spice drawer. Full flavored on a delicate frame, the palate keeps opening up with air offering red fruit, black currant, cinnamon, nutmeg, and saffras, tolu wood, and refreshing stony minerality and herbaceousness.*

2021 Björnson Vineyard  
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Eola-Amity Hills
Clones	777 and Wadenswil
Alcohol	12.9%
pH	3.46
TA	5.5 g/L
Brix at Harvest	22.9-23.1
Aging Regime	25% new French oak
Drinking Window	Enjoy now through 2031
Cases Produced	192

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