



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. 2022 was a year with a lot of uncertainty from the very beginning. Bud break arrived in early April, starting out the year a little bit earlier than average. However, in mid-April we experienced a rare spring frost that killed off a lot of the primary buds in the vineyards. The last time this happened on this scale in the Willamette Valley was in 1984. Luckily for us, grapes have secondary and tertiary buds that act as a redundancy in the event of the primary buds dying. These secondaries are sadly not as fruitful as the primaries, so we thought perhaps we would be looking at a low-yielding year across the board. Luckily some sites proved very fruitful, though others were extremely low-yielding. Cold weather persisted through April, and we didn't really get a restart of growth until May. This is historically about as late of a start to the growing season as ever. When the vines finally started growing, they erupted at a rate that we don't think we have ever seen before. In order to ensure we would have enough fruit, we left a lot of shoots on the vines. This coupled with near perfect weather at bloom, resulted in quite high yields in some sites. The growing season can be characterized as quick and hectic, with a lot of disease pressure from powdery mildew. We started picking at the end of September and were blessed by mother nature with incredible October weather. Barely a drop of rain fell until October 21st, and our last pick was off the vines and inside the winery literally 30 seconds before the skies opened up and unleashed a torrential downpour. From a difficult start to a picture perfect ending, 2022 is a classic Oregon vintage with something to offer every palate.

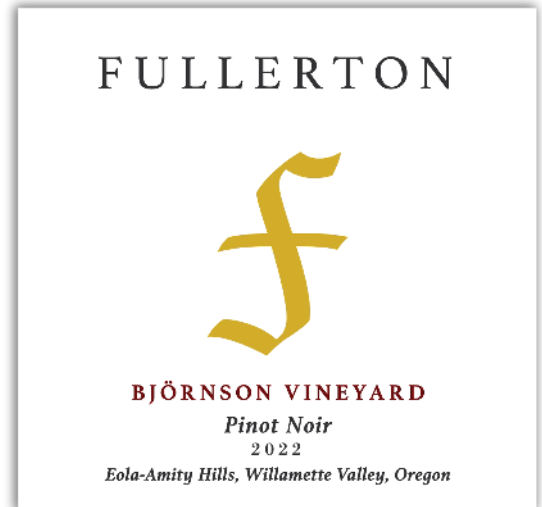
WINEMAKING NOTES

The 2022 Bjornson Vineyard is composed of all three of our blocks. 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. These are brought together by the plush and opulent "Pombear" from a block of Pommard clone in the middle of the vineyard. Together the gentle and fruit-driven Son of a Bear and Pombear pair perfectly with the structured and spice-driven Wadberries. Aged 16 months in 33% new French oak, 60% whole cluster, bottled unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES

Transparent red and brilliant in the glass. The nose is chock full of spice, including cinnamon, clove, nutmeg and orange peel, with mixed red and black berries, including raspberry, marionberry, and billberry, backed by rose petal and porcini. The palate is dry, with smooth tannins giving an almost sweet and creamy mouthfeel, echoing the spices and mixed berry flavors from the nose.

2022 Bjornson Vineyard
Pinot Noir



Varietal	100% Pinot Noir
Appellation	Eola-Amity Hills
Clones	777, Pommard, and Wadenswil
Alcohol	13.5%
pH	3.55
TA	4.9 g/L
Brix at Harvest	22.6-23.6
Aging Regime	One second fill 600 L Damy VS Puncheon
Cases Produced	192 cases

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