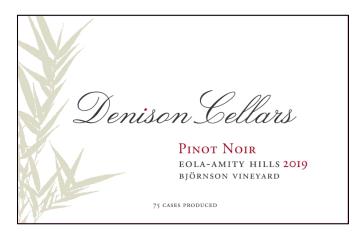
## 2019 DENISON CELLARS BJÖRNSON VINEYARD PINOT NOIR

WILLAMETTE VALLEY AVA, OREGON



the fruit for this wine was harvested on and October 4<sup>th</sup>.

## THE VINTAGE

The 2019 growing season got off to a normal start with budbreak occurring in mid-April. The growing season was cooler than recent vintages with more overcast days and warmer more humid nights. Flowering completed very quickly in mid-June and there were very few days over 90 degrees for the remainder of the summer. September featured significantly more precipitation than usual, and as harvest began picking was scheduled around rain events. The quality of the harvested fruit was extremely high, and

## THE WINE

Fruit for the 2019 Björnson Vineyard pinot noir was sourced from Kristjan's and Kaitlyn's blocks in their estate vineyard in the Eola Hills. Clones include Pommard and 777; each contributes a unique characteristic to the blend, adding to the overall depth and complexity of the wine. The resulting wine is deep ruby in color and displays aromas of black cherry, pomegranate, and cranberry. With hints of cola and all-spice, the ripe, velvety tannins provide structure for rich, mouth-filling volume. Flavors of dark red fruit persist into a lingering finish.

All of the fruit was de-stemmed and spent 4 days in a cold-soak to extract color from the skins. Fermentation was completed in small, one-ton bins, and took 27 days to complete, including extended maceration to extract even more color. French oak barrels were used for aging, 20% of which were new, and the blend was created in February of 2021, after spending 14 months in barrel. Bottling was completed in February of 2021; 75 cases were produced.

The 2019 Denison Cellars Björnson Vineyard Pinot Noir is unfined and unfiltered. To prevent any incidence of cork taint, it is bottled under a twist-off closure.

Harvest Date: Oct. 4<sup>th</sup> Brix: 23.4°

**Final pH:** 3.48 **Final TA:** 5.5 g/L

Alcohol: 13.4% Production: 75 cases

Suggested Retail: \$48 Winemaker: Tim Wilson

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