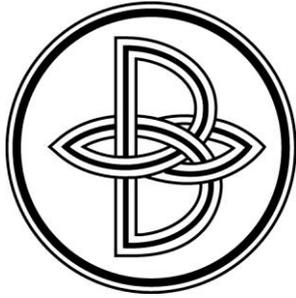


Mark and Pattie Bjornson Present



BJÖRNSON VINEYARD

Established 2006



Care For the Land

Make Exceptional Wine

Enjoy the Journey



Bjornson Vineyard

Bjornson Vineyard is family owned and Certified Sustainable. Our priorities are simple: care for the land, make exceptional wine, and enjoy life's journey. Great wine is made from great grapes. We farm meticulously to encourage biodiversity and minimize environmental impact. Our vineyard is an exceptional site with ideal elevation, aspects, soils, and, most importantly, the cooling Van Duzer winds. On warm summer days the air heats up and rises over the Willamette Valley. This pulls in cool air from the ocean through the Van Duzer Corridor. Those cooling winds increase the transpiration rate of the grapevines. That reduces disease pressure, causes thicker skins on the grapes, and ultimately makes better, more intense wines.

Our vineyard blocks are named after our children. Kristjan's block was planted in 2006, Claire's and Hunter's blocks in 2009 and finally Kaitlyn's block in 2012. We had intended to name our first planted block for our oldest child Kaitlyn. In August of 2006, we were clearing the block for planting. Mark tried to get Kaitlyn to help pick rocks. In typical teenage fashion, Kaitlyn refused. By the end of the day, the block was named for a more enthusiastic rock-picker.

Vineyard Data:

Total Planted Acreage: 28, remaining acreage in forest/riparian areas

Soils: Nekia and Jory - Volcanic Series

Aspect: Primarily Southwest with South, East and a small North aspect planted to Auxerrois

Elevation: 460 to 550

Varieties/Clones: Pinot Noir: 9.1 acres of Pommard, 5.3 acres of 777, 3.8 acres of 115, 3.45 acres of Wadenswil, 1.2 acres of 667, and 1.5 acres of 4407

2 acres of Gamay Noir, .75 acres of Chardonnay clone 76, and .75 acres of Auxerrois

Barrel Selections: Our barrel selections are named after our grandparents. To date we have bottled an Edward, Isabel and Art Barrel Selection of Pinot Noir, each with a distinctive flavor profile.

Additional Vineyard Facts

Bjornson Vineyard is located in the "middle" on the fold line actually of the EAH map. We are a stone's throw from Oregon's most acclaimed sites. We are bordered by Seven Springs on two sides, (fun fact there is a 20 foot waterfall on our shared border), we are on the same road as Temperance Hill and Bethel Heights, and around the corner from Cristom and Witness Tree- just to name a few.

We have more in common with Seven Springs than shared property lines: we have more than seven winemakers producing Vineyard Designates from our fruit: Evening Land, Seven of Hearts, Evesham Wood/Haden Fig, Grochau Cellars, Helioterra, Vincent and Division Wine Company - to name a few. The only other vineyards in Oregon who currently have this many vineyard designated wines are Shea and Temperance Hill. The market is already familiar with Bjornson Vineyard due to the distribution of other winemakers.

28 acres of vines, 2 acres of Gamay Noir, .75 acres Chardonnay, .75 acres Auxerrois, 24.5 acres of Pinot Noir: Clones in order Pommard, Dijon 777, Wadenswil, 115, 4407, 667. Volcanic Soils Jory/Nekia Series, elevation 450-550 ft. Certified-Sustainable, Most of property is in forest land. Mimi Casteel "special place".

We make our wine in small lots, minimal handling - we are able to do this because:

VanDuzer Wind influence - reduced disease pressure, higher evapo-transpiration, vines work harder, thicker skins more concentration of flavors, smaller berry thus skin/pulp ratio is higher, cools down each evening brighter acidity. Thus the wines have a darker fruit profile, good tannins and bright acidity - providing complexity on the pallet and longevity in the cellar. Our emphasis is making finesse driven structured wines.

Experimenting with spontaneous fermentation and co-fermentation of clones to increase complexity.

What Our Winemakers Say

Great Wine is Made in the Vineyard: "impeccable farming"- Anne Hubatch, Helioterra.

"Textbook perfect fruit," Erin Nuccio, Owner/Winemaker Haden Fig & Evesham Wood.

"Relatively small berries with thick skins, acids that hold on throughout ripening, tannins that are apparent and structuring but never a concern." - John Grochau, Grochau Cellars

Always balanced. concentration, acid and tannin that are in line no matter what the vintage. Dark red to black fruit profile, Earth and mineral flavors and aromas.

Consistency - is key to keeping happy customers.

Bjornson Vineyard - the Origin

People often ask us “When did you decide to plant a vineyard?”

The idea for Bjornson Vineyard was conceived in the 1980’s when Pattie met Mark at the University of Minnesota - Carlson School of Management. Pattie asked, “What do you want to be doing in 20 years?” Mark contemplated a moment before answering, “Long-term, I want to live in the country, plant an orchard and garden, and raise a big family.” Pattie was shocked. Most people in business school during the 1980’s had long-term goals of running a Fortune-500 company, not running a family farm. She responded with humor, “Wow! Look me up when you want to get married.”

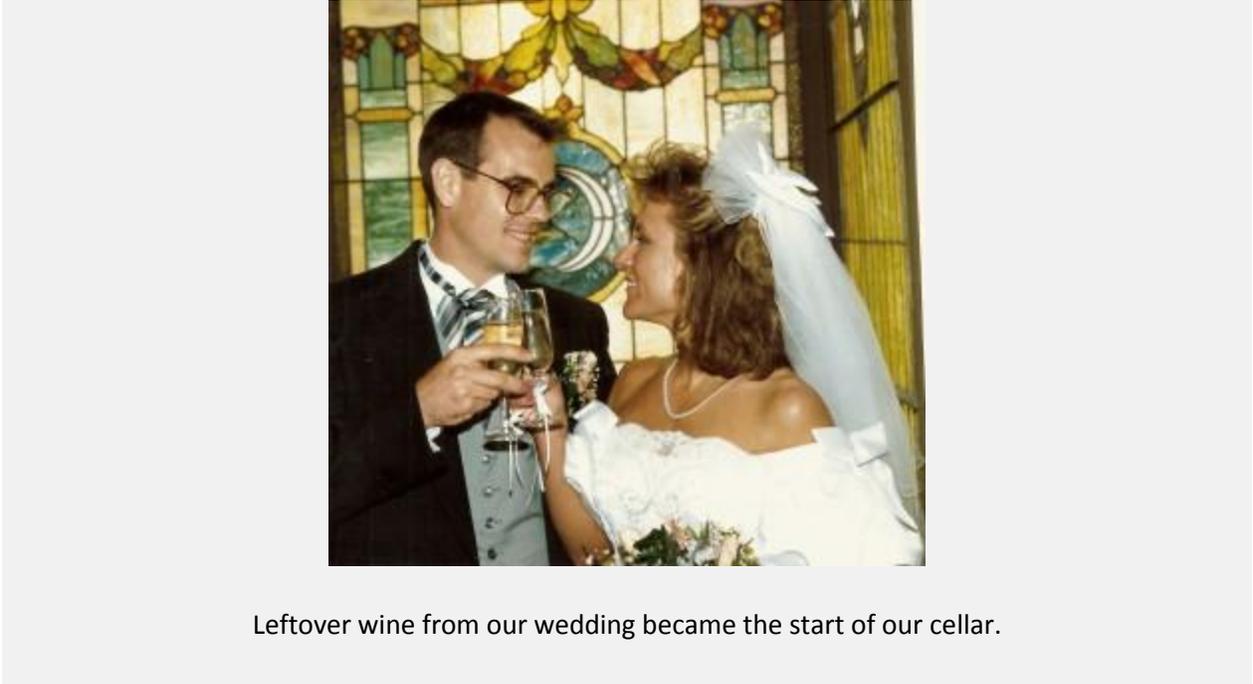
The dream of an orchard evolved into a vineyard after a staying at several small wineries on month-long tandem bicycle trip through Europe in 1993.



By the way, our bicycle trip included our 2 ½ year-old daughter Kaitlyn (see above) and a bicycle trailer for our luggage and her naps. We landed in Amsterdam, and rode as far south as Colmar France, spending much of our time in the Alsace region. We were biking along the Mosel River in Germany when we decided that we wanted to have a vineyard. Our love of Pinot Noir, coalesced only after we moved to Oregon and bought our property.

We still have our tandem, but haven’t had much time to ride it since moving to Oregon ten years ago.

Simple Beginnings



Our passion for wine probably began in 1989 when we went to purchase wine for our wedding. We asked the Wine Steward how many cases of White Zinfandel we should buy for 150 guests. The Wine Steward tactfully encouraged us to purchase a number of different varieties so that all of our guests might find something appealing. After the wedding, the leftover wine became the start of our cellar. Over time we gravitated toward Pinot Noir as our favorite varietal.

As you can see big hair and glasses were popular in 1989.

The Property

Most of the 107 acre property is forest and riparian areas. Only 28 acres are planted to grapes. There is a vast amount of biodiversity on our property. In fact, Bjornson Vineyard was recently awarded the 2016 Salmon-Safe the “Hero of Salmon” award celebrating habitat enhancement and commitment to ecologically sustainable viticulture. There is a 25 ft. waterfall on the border between Bjornson Vineyard and Seven Springs Vineyard. In fact, we considered naming our vineyard “Hidden Falls”, but decided against it because 1) it sounded like a popular salad dressing 2) getting to it requires a steep and slippery descent and would be dangerous for curious customers. By the way, the creek is named King Creek, and we named Knight Falls, after Pattie’s maiden name.



There are three creeks running through our property, the largest is named King Creek. Our vineyard was the first to install a 10 kW wind turbine, and we have just completed a solar photovoltaic and thermal system in our winery. We have been “earth friendly” and “green” long before it was popular. In 1989, we had two compost bins at our small home in South Minneapolis. We grew vegetables, raspberries, cherries, strawberries, kiwi (never got any fruit), grapes, apricots, pears, and even attempted a hearty peach tree (it died during and extreme cold snap). Pattie's work mate dubbed us the “hippie – yuppies”.