



gc  
WINES

## 2021 Björnson Vineyard Pinot Noir

**Winery Name:** GC Wines

**Owner/Winemaker:** John Grochau

**Associate Winemaker:** Aurelien Labrosse

**Year Founded:** 2002

**Winery Location:** In the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

**About:** John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. After 10 years in restaurants and 4 years working in wineries, he started Grochau Cellars in 2002. The goal has always been to make wines that are balanced, textured and expressive of place. Inspired by the diversity of the Willamette Valley's soils and microclimates, we source grapes from 15 different vineyards from all around the Willamette Valley. While Pinot Noir is our focus, we are always pushing in new directions and exploring new varietals that include, Gamay Noir, Melon de Bourgogne and Trousseau. We constantly experiment with new fermentation and aging techniques to create some unique expressions of a varietal or to bring some subtle nuance to a larger cuvée.

**Vineyard:** Björnson Vineyard, Eola-Amity AVA.

**Case Production:** 110 cases.

**Vintage:** The 2021 vintage was a unique growing season in the Willamette Valley. The year started much the same as it has for twenty years, with bud break beginning in mid-April. The summer was hotter and dryer than usual, with new record high temperatures in the Willamette Valley. Despite the intense heat, we picked grapes with balanced sugars and acids, giving us wine that is immediately charming, with vibrant fruit and supple textures.

**Winemaking:** Björnson Vineyard is located in the Eola-Amity Hills, and sits on a rock-strewn section of Nekia soil, which is layered over fractured basalt. The elevation is around 550 feet, and the vineyard catches all the sun and wind with its southwest aspect. The cooling winds help retain the acidity in the grapes. We try to pick the grapes on the early side of ripeness, when the fruit is crunchy and full of energy. In 2021 we fermented with 25% whole clusters; we really like the texture and aromatics that the stems bring to the wine. It was aged for 10 months in a mix of new and used French oak barrels, the percentage of which depends fully on how the wines fit together during blending trials; 25% of the barrels were new in 2021.



