

BRIDGEVIEW VINEYARDS

“BLUE MOON” MERLOT

VINEYARD

The “Southern Oregon” Appellation is considered to be one of the warmest regions in Oregon, which makes it quite suitable for Bordeaux varietals like Merlot. There are several uniquely different microclimates within the “Southern Oregon” Appellation, and we have found that Bordeaux varietals from the Applegate Valley produce grapes with rich flavors and outstanding varietal characteristics. For our “Blue Moon” Merlot we use grapes from our own vineyard in the Applegate Valley, where warm days and cool evenings produce grapes that tend to be a little more “fruit forward” in style. This combination creates a wine that has upfront fruit characteristics, yet great complexity and body.

HARVEST

The 2005 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. The early summer rains helped the canopy grow vigorously. July was hot, but August, September, and October were slightly cooler than normal. Nighttime temperatures were cool, preserving the natural acidity in the grapes, so that at harvest, which started October 25th for our Merlot, the acid/sugar ratios were perfect. This combined with a longer than normal hang time provided us with some of the best fruit we have seen in years.

FERMENTATION AND AGING

The grapes are destemmed, crushed and then moved into large stainless steel tanks where the fermentation takes place. During this stage, the young wine is pumped gently over the floating skins 2-3 times daily. When the wine has fermented to the level of “dry”, the skins and young wine are separated and some wine is moved into barrels, while the balance stays in stainless tanks. Prior to bottling, the oak aged and non-oak aged components are blended with an emphasis on highlighting its fruit forward characteristics.

WINEMAKER'S NOTES

This bright, youthful, ruby-colored wine evokes flavors of blueberry and black cherry. We think you'll find the mouthfeel to be medium-full, and nicely focused on the palate.

Varietal:	100% Merlot
Appellation:	Southern Oregon (Applegate Valley)
Final pH:	3.58
Titratable Acidity:	0.63 g/100ml
Alcohol:	13%

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