

BRIDGEVIEW VINEYARDS

OREGON MERLOT

VINEYARD

Southern Oregon is achieving more and more notoriety with its ability to produce outstanding red wines like Merlot and Cabernet Sauvignon. The source for this wine is our own vineyard in the "Applegate Valley" which is a sub-Appellation within Southern Oregon.

HARVEST

The 2006 growing season for Southern Oregon started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. We had an early Summer, with May and June warmer than normal. The Summer months were atypical for Southern Oregon, with warm days and cool nighttime temperatures (which preserves the natural acidity you'll find in Oregon grapes). The early summer heat led to early ripening, and terrific weather during September and October allowed for extensive hang time, providing us with some of the best fruit we've seen in years. Harvest for Merlot began on October 23rd, which is about normal. We were very pleased with the grapes from this vintage!

FERMENTATION AND AGING

The grapes are destemmed, crushed and moved to stainless steel tanks. Once fermentation starts, the floating wine cap is wetted 2-3 times daily, extracting flavors and color into the wine. We then separate the finished wine from the skins and malolactic fermentation is induced. Some of the wine is moved into barrels while the rest stays in the neutral tanks that help retain the fruit forward character of this wine.

WINEMAKER'S NOTES

This bright, youthful, ruby-colored wine evokes flavors of blueberry and black cherry. The mouthfeel is medium-full and nicely focused on the palate.

Varietal:	91% Merlot, 5% Cabernet Franc, and 4% Cabernet Sauvignon
Appellation:	Applegate Valley
Final pH:	3.62
Titrateable Acidity:	0.63 g/100 ml
Residual Sugar:	Dry
Alcohol:	13%

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Available in
750 ml. & 1.5 liter

