

# BRIDGEVIEW VINEYARDS

## “BLACK BEAUTY” SYRAH

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### VINEYARD

Southern Oregon's Rogue Valley Appellation is considered to be one of the warmest regions in Oregon, making it quite suitable for Rhone varietals like Syrah. While there are several uniquely different micro-climates within this Appellation, only the warmest sites produce grapes with rich flavors and outstanding varietal characteristics. For this wine we used fruit from our vineyard in the Applegate Valley, which tends to be a little more fruit forward in style. This creates a wine that has upfront fruit characters yet great complexity and body.

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### 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 Syrah began on October 31st, which is fairly late. We were very pleased with the grapes from this vintage!

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### FERMENTATION AND AGING

The grapes are fermented in open top tanks that allow us to punch down the cap up to 3 times daily. Once the fermentation is over, the fermented skins are pressed gently and the finished young wine is transferred to 100% French oak barrels. After a completed malolactic fermentation, this wine was aged for a total barrel time of 15 months. The wine was bottled unfiltered and released in the Spring of 2008.

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### WINEMAKER'S NOTES

Fruit elements of blackberry and some cherry led to a bright juicy mouthfeel with some earthy tones and gentle toasty notes on the finish.

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Varietal:	100% Syrah
Appellation:	Southern Oregon (Applegate Valley)
Final pH:	3.60
Titratable Acidity:	0.55 g/100ml
Residual Sugar:	Dry
Alcohol:	13%
Production:	486 cases

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