

BRIDGEVIEW VINEYARDS

"BLACK BEAUTY" CABERNET SAUVIGNON

VINEYARD

Southern Oregon's Rogue Valley Appellation is one of the warmest regions in Oregon, making it quite suitable for Bordeaux varietals like Cabernet Sauvignon and Merlot. While there are several uniquely different microclimates within this Appellation, only the warmest sites produce grapes with rich flavors and outstanding varietal characteristics. For our "Black Beauty" Cab, we use fruit from our vineyard in the Applegate Valley, which tends to produce a more fruit forward style. This combination creates a wine that has upfront fruit characters, yet great complexity and body.

HARVEST

The 2006 vintage turned out to be another great one for Southern Oregon, following in the footsteps of several outstanding years. A cool Spring resulted in bud break being slightly behind schedule for the average season. Some 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 by harvest (which started October 30th for our Cabernet Sauvignon, which is pretty late) the acid/sugar ratios were perfect. This combined with the longer than normal hang time provided us with some of the best fruit we have seen in years.

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 wine is dry, we extend the skin contact for up to an additional week, so the wine gains more complexity. After a gentle pressing the finished young wine is transferred to French barrels. After completing malolactic fermentation, the wine was aged in the barrel for a total of 22 months. After bottling on August 13, 2008 and an additional 12 months of bottle aging, the wine was released in the Fall of 2009.

WINEMAKER'S NOTES

Plum and tobacco aromas, with highlights of raspberry and blueberry on the palate, give way to a warm mouthfeel and a finish that lingers.

Varietal:	100% Cabernet Sauvignon
Appellation:	Applegate Valley/Southern Oregon
Production:	294 cases
Final pH:	3.65
Titratable Acidity:	0.65 g/100ml
Alcohol:	13.0%

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