

## BRIDGEVIEW VINEYARDS

# “BLUE MOON” CABERNET/MERLOT

### VINEYARD

Southern Oregon is the warmest region in Oregon, which makes it quite suitable for Bordeaux varietals like Cabernet Sauvignon and Merlot. There are several uniquely different microclimates within the “Southern Oregon” Appellation, and we have found that Bordeaux varietals grown in the Applegate Valley produce grapes that have rich flavors and outstanding varietal characteristics. For our “Blue Moon” Cabernet/Merlot we use grapes from our own vineyard in the Applegate Valley, where warm days and cool evenings produce grapes that tend to be more “fruit forward” in style.

### 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, and November 2nd for our Cabernet Sauvignon) 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 remains in stainless tanks. Prior to bottling, the oak aged and non-oak aged components are blended and the wine is bottled young, with an emphasis on highlighting its fruit forward characteristics.

### WINEMAKER'S NOTES

This Bordeaux-style blend of Cabernet Sauvignon and Merlot shows aromas of cherry and cloves, with flavors that hint of plum, red raspberry and vanillin characters. This blend shows varietal texture and complexity.

Varietal:	51% Cabernet Sauvignon, 49% Merlot
Appellation:	Southern Oregon
Final pH:	3.58
Titrateable Acidity:	0.55 g/100ml
Alcohol:	13%

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