

BLUE MOON PINOT NOIR



VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. It benefits from the same warm summer days as the rest of the area, but its closeness to the ocean and 1500 foot elevation have a cooling influence that make this region well suited for Burgundian varietals like Pinot Noir as well as varietals like Pinot Gris, Riesling, and Gewürztraminer that benefit from this climate.

HARVEST

The 2006 growing season 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 very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat led to early ripening, and beautiful fall weather led to extensive hang time, providing us with some of the best fruit we have seen in years. Harvest for our Pinot Noir started on September 30th, and all the Pinot Noir was in by October 6th, which is fairly early for Oregon.

FERMENTATION AND AGING

"Blue Moon" Pinot Noir is a combination of select reserve components blended with stainless steel fermented and barrel aged wine. This combination contributes to the fruit forward characters that then lead to a well-balanced complexity in the finish.

WINEMAKER'S NOTES

Our "Blue Moon" Pinot Noir has fresh, ripe fruit flavors, showing black cherry and raspberry on the palate. This wine has a nicely structured, rich body, with a lasting finish.

Varietal:	100% Pinot Noir
Appellation:	100% Illinois Valley
Final pH:	3.7
Titrateable Acids:	0.51 g/L
Residual Sugar:	Dry
Alcohol:	13%

Bridgeview Vineyards & Winery 4210 Holland Loop Road Cave Junction, OR 97523
Toll Free: 877-273-4843 Fax : 541-592-2127 www.bridgeviewwine.com

