

BRIDGEVIEW VINEYARDS

“BLUE MOON” MERLOT

VINEYARD

The “Southern Oregon” Appellation is considered to be one of the warmest regions in Oregon, which makes it quite suitable for Bordeaux varietals like Merlot. There are several uniquely different microclimates within the “Southern Oregon” Appellation, and we have found that Bordeaux varietals from the Applegate Valley produce grapes with rich flavors and outstanding varietal characteristics. For our “Blue Moon” Merlot we use grapes from our own vineyard in the Applegate Valley, where warm days and cool evenings produce grapes that tend to be a little more “fruit forward” in style. This combination creates a wine that has upfront fruit characteristics, yet great complexity and body.

HARVEST

The 2004 growing season for Oregon was a bit of a struggle. A bitterly cold January, a much too warm March, and a very wet May were the start of a series of conditions that led to crop sizes that were roughly half of normal. When Mother Nature gives you only half your crop, she generally makes sure that the fruit you do have is terrific, as was the case in 2004. Summers in Southern Oregon are very warm, and the short crop allowed the grapes to mature about two weeks earlier than normal. Terrific weather during September and October allowed for additional hang time, which led to beautiful fruit, with nice levels of acidity. Harvest for Merlot began on October 10th. We are very pleased with the grapes from this vintage, we just wish there had been more of them!

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 stays in stainless tanks. Prior to bottling, the oak aged and non-oak aged components are blended with an emphasis on highlighting its fruit forward characteristics.

WINEMAKER'S NOTES

This bright, youthful, ruby-colored wine evokes flavors of blueberry and black cherry. We think you'll find the mouthfeel to be medium-full, and nicely focused on the palate.

Varietal:	100% Merlot
Appellation:	Southern Oregon (Applegate Valley)
Final pH:	3.58
Titrateable Acidity:	0.63 g/100ml
Alcohol:	13%

