

BRIDGEVIEW VINEYARDS

OREGON CHARDONNAY

VINEYARD

The vineyard sources for this wine are a combination of various locations throughout Southern Oregon. The warm climate helps enhance this varietal, as Chardonnay requires a somewhat longer growing season. The warm days are offset by cool nights that help preserve this wine's refreshing acidity.

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 you'll find in Oregon grapes), so that at harvest 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. Harvest started October 25th, which is fairly late.

FERMENTATION AND AGING

This wine is fermented in stainless steel tanks in order to preserve as much of the fruit forward varietal characteristics as possible. The wine undergoes malolactic fermentation, which helps soften and round off the wine.

WINEMAKER'S NOTES

This style of Chardonnay strives to emphasize the unique qualities of the Southern Oregon region. This wine has an array of fresh fruit flavors, balanced by a nice warm mouthfeel, leading to a rounded, refreshing finish.

Varietal:	100% Chardonnay
Appellation:	Southern Oregon
Final pH:	3.5
Titrateable Acidity:	0.7 g/100 ml
Residual Sugar:	Dry
Alcohol:	12.5%

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

Available
750 ml & 1.5 liter

