

# BRIDGEVIEW VINEYARDS

# OREGON CHARDONNAY

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## 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.

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## HARVEST

The 2007 growing season started out with a fairly late bud break, due to a cool Spring. Bloom went well, the crop load was normal. We had an early Summer, with May and June warmer than usual. The Summer months were typical 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 let the grapes get caught up, and the usual spectacular Fall weather here led to extensive hang time. Harvest for our Chardonnay started on Oct. 2nd. We let a few blocks hang, and finished on Oct. 14th.

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## 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.

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## 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.

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

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