

# BRIDGEVIEW VINEYARDS

# OREGON GEWÜRZTRAMINER

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## VINEYARD

The Illinois Valley is the coolest area in the Rogue Valley Appellation. We benefit from the same warm summer days as the rest of the Southern Oregon area, but our closeness to the ocean (and 1500 foot elevation) have a night-time cooling influence that make this region well-suited for Burgundian varietals (like Pinot Noir and Pinot Gris), as well as varietals like Gewürztraminer and Riesling, which grow well in this type of climate.

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## HARVEST

The 2009 growing season had a late start, with bud break about ten days behind, due to some cool Spring weather. Bloom went well, and the crop load was average. The summer months were typical for Southern Oregon, with warm days and very cool nighttime temperatures (which acts to preserve the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The summer heat let the grapes get caught up, and our usual spectacular Fall weather here in Southern Oregon pushed them forward so that Harvest was on Sept. 29th.

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## FERMENTATION AND AGING

The crushed grapes are cold soaked (juice and skins are combined) for several hours in order to enhance the varietal characteristics. After pressing, the wine is cold fermented in stainless steel tanks. Fermentation is stopped before dryness is reached, and the wine is bottled slightly off dry.

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## WINEMAKER'S NOTES

This unique varietal is showcased here in an Alsatian off-dry style. Spicy and flavorful, with just a touch of sweetness, this estate grown wine makes a delightful accompaniment to spicy cuisine.

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Varietal:	100% Gewürztraminer
Appellation:	Rogue Valley
Final pH:	3.17
Titrateable Acidity:	0.58 g/100ml
Residual Sugar:	1.6%
Alcohol:	12.5%
UPC code:	0 18762-88116 4

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