

BRIDGEVIEW VINEYARDS

OREGON GEWÜRZTRAMINER

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 Southern Oregon 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 which 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 hand time, providing us with some of the best fruit we have seen in years. Harvest for our Gewurztraminer started on Sept. 29th, which is fairly early for Oregon.

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.

WINEMAKER'S NOTES

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

Varietal:	100% Gewürztraminer
Appellation:	Rogue Valley
Final pH:	3.17
Titrateable Acidity:	0.58 g/100ml
Residual Sugar:	1.6%
Alcohol:	12.5%

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