

# BRIDGEVIEW VINEYARDS

# OREGON MERLOT

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## VINEYARD

Southern Oregon is achieving more and more notoriety with its ability to produce outstanding red wines like Merlot and Cabernet Sauvignon. The source for this wine is our own vineyard in the "Applegate Valley" which is a sub-Appellation within Southern Oregon.

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## HARVEST

The 2008 vintage for Oregon has already been proclaimed by the wine critics as one of the best in decades. The growing season started out with a cool Spring, a fairly late bud break, and a normal crop load. 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 usual spectacular Fall weather here in Southern Oregon led to extensive hang time, providing us with beautiful fruit. Harvest for our Merlot began on October 22nd, and because of the great conditions, we were able to take our time and let the grapes hang. We finished on the 30th.

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## FERMENTATION AND AGING

The grapes are destemmed, crushed and moved to stainless steel tanks. Once fermentation starts, the floating wine cap is wetted 2-3 times daily, extracting flavors and color into the wine. We then separate the finished wine from the skins and malolactic fermentation is induced. Some of the wine is moved into barrels while the rest stays in the neutral tanks that help retain the fruit forward character of this wine.

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## WINEMAKER'S NOTES

This bright, youthful, ruby-colored wine evokes flavors of blueberry and black cherry. The mouthfeel is medium-full and nicely focused on the palate.

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Varietal:	100% Merlot
Appellation:	Applegate Valley
Final pH:	3.62
Titrateable Acidity:	0.63 g/100 ml
Residual Sugar:	Dry
Alcohol:	13%

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