
BRIDGEVIEW VINEYARDS

SELECT HARVEST RIESLING

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 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 that benefit from this climate.

HARVEST

The 2008 growing season had a late start, with bud break about 10 days behind. The cool Spring gave way to an Early Summer, with May & June warmer than normal. We had our typical warm daytime and very cool nighttime temperatures that Southern Oregon is know for. Harvest for Riesling started October 12th, and all our Riesling was in by October 20th- which is fairly early. Maturity levels were great, with good acidity. Most of the wines from the 2008 vintage are approachable at a young age, which is typical for our area.

FERMENTATION AND AGING

These very ripe Riesling grapes are destemmed, crushed and pressed, after which the juice is transferred to a stainless steel tank. Fermentation takes place under very cool conditions thus enhancing the almost dessert wine-like character of this wine.

WINEMAKER'S NOTES

This full-bodied, slightly sweet Spatlese style Riesling brings intense aromas of apple and honey-like flavors. Enjoy with brunches and desserts.

Varietal:	100% Riesling
Appellation:	Illinois Valley
Final pH:	3.22
Titratable Acidity:	0.71 g/100ml
Residual Sugar:	2.8%
Alcohol:	11.5%

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